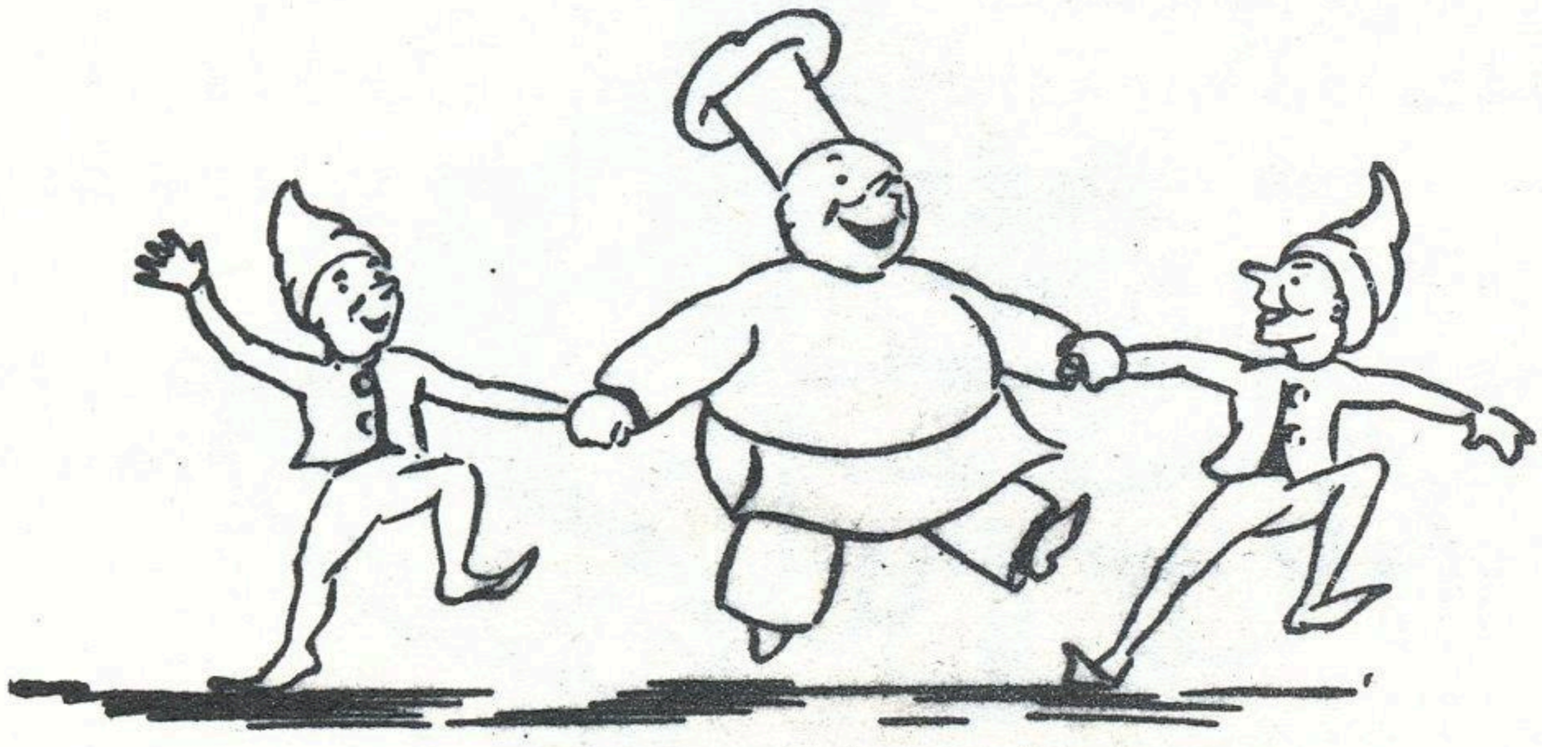
Suburban

Cookie

BOOK

SPONSORED BY
ORANGE HOME DEMONSTRATION CLUB
ORANGE, VERMONT

EXPLANATION OF TERMS



HOW TO GET PERFECT RESULTS FROM RECIPES IN THIS BOOK

1. Read recipes carefully! Every word of it. And do be sure to see if there's anything to be done before you start mixing . . . like chopping nuts or melting chocolate.
2. Turn on the heat. If the cookies are to be baked immediately after mixing, see that the oven is heated to correct temperature.
3. Get your ingredients together. Saves time and steps to have them all in one place.
4. Collect utensils too. Gather together all you'll need . . . from the flour sifter to the baking pan.
5. Measure exactly. Two minutes spent measuring carefully may save you hours of grief.

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Use squares of paper when sifting, measuring, etc. Use straight-edged knife for "leveling off."

Dry measuring cup has no rim . . . 1 cup line is even with top. Use for any dry ingredients or shortening.

Liquid measuring cup . . . has rim above the 1 cup line. Use for measuring any liquid ingredients.

Graduated measuring cups . . . 1/4, 1/3, 1/2, 1 cup. Use for part cups of any dry ingredients or shortenings.

Measuring spoons . . . 1/4, 1/2 and 1 teaspoon, 1 tablespoon. Use for less than 1/4 cup of any ingredient.

MEASUREMENTS

Flour - Sift flour through large open sifter (to aerate it) onto square of paper before measuring. Then spoon sifted flour lightly into a dry measuring cup, heaping it up. Le vel off cup with straight-edged knife. Don't shake cup. This is important.

Sugar - White granulated sugar needs sifting only if lumpy. Spoon lightly into dry measuring cup. Level it off with a straight-edged knife. Don't knock or tap cup. Brown sugar If it's lumpy, press through coarse sieve; or heat in slow oven; or crush lumps with rolling pin. Pack into dry measuring cup just enough to hold its shape. Level off. Confectioners sugar. Press through sieve to remove lumps. Spoon lightly into dry measuring cup. Level off with straight - edged knife. Don't shake cup.

Baking Powder, Soda, Salt, Cornstarch, Cream of Tartar, Spices, Etc. - Fill measuring spoon. Level off with straight-edged knife.

Shortening - Use graduated measuring cups. Have shortening at room temperature. Pack firmly into measuring cup. Level off with straight-edged knife. In measuring less than 1/4 cup, use a tablespoon.

Liquids - Use liquid measuring cup to prevent spilling. Pour liquid into cup on table. Have measuring line on eye level.

Eggs - 2 medium equals 1/3 cup. 2 large equals 1/2 cup. 3 medium equals 1/2 cup. 3 large equals 2/3 cup. Never use less than the minimum amount specified in recipe.

HOW TO PREPARE SOME SPECIAL INGREDIENTS THE QUICK, EASY WAY!

Melting chocolate - Place it on waxed paper set in bowl over boiling water or place it in a small bowl set in a wire strainer over boiling water. Remove melted chocolate from bowl or paper with rubber scraper. Preparing nuts - Broken nuts - it's quick and easy to break nuts with fingers into about 1/3 inch chunks. Cut-up nuts - cut with scissors into about 1/4 inch pieces. Coarsely chopped nuts - chop with long straight knife. Hold point against cutting board, chop crisply through spread-out nuts swinging handle around in quarter circle. Finely chopped nuts - chop same as for coarsely chopped but into finer pieces. Sliced or slivered nuts - first blanch, then cut with very sharp knife while nuts are moist and warm. Ground nuts - Use fine knife of food grinder for finely ground, coarse knife for coarsely ground. Nuts should be dry. Blanched Nuts - drop shelled nuts into boiling water. Let stand 2 to 5 minutes (until skins are loosened). Pour off hot water, add some cold. Pinch each nut between thumb and finger to push off skins, and lay nuts on place or paper toweling to dry.

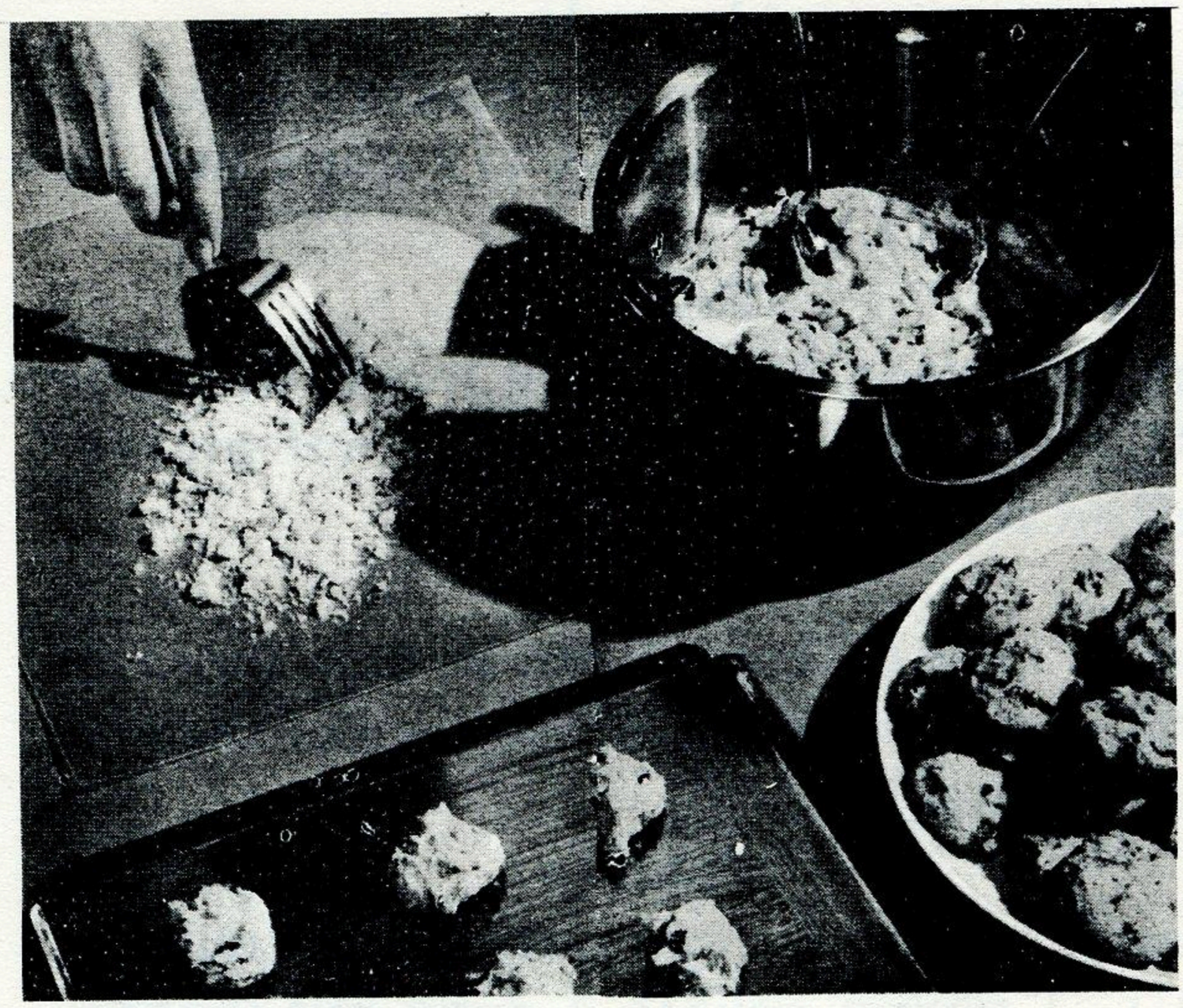
PREPARATION OF SOME SPECIAL INGREDIENTS

Raisins - Seeded raisins are the large variety from which seeds have been removed. The sweetness released when they were slit open makes them sticky. Seedless raisins are the small variety, both dark and light, dried from seedless grapes. Cut them to get the full sweetness and flavor. Plump seedless raisins by washing and spreading them out in a flat pan. Cover. Heat slowly in moderate oven (350°) until they puff up and wrinkles come out.

Dates - Cut up dates and other sticky fruits with wet scissors. Dip scissors in water occasionally.

Preparing Coconut - Snip through long shreds of coconut with scissors to shorten them. The shorter shreds blend into doughs more evenly. To tint shredded coconut, soak it in milk or water (1/4 cup for 1/2 cup coconut) with a few drops of food coloring added. Drain, dry on absorbent paper.

To cut citron or candied orange or lemon peel, first slice it thinly - then cut slices into 1/2 or 1/4 inch squares.



DROP COOKIES

EQUIVALENT WEIGHTS AND MEASURES

Almonds

1 pound equals 1 cup nut meats, (nuts in shell), 1 pound equals 3 1/2 cups nut meats (shelled nuts).

Pecans

1 pound equals 2 1/4 cups nut meats (nuts in shell), 1 pound equals 4 cups nut meats (shelled nuts).

Peanuts

1 pound equals 2 cups nut meats (nuts in shell), 1 pound equals 3 cups nut meats (shelled nuts).

Walnuts

1 pound equals 2 cups nut meats (nuts in shell), 1 pound equals 4 cups nut meats (shelled nuts).

Dates

1 pound equals 2 1/4 cups (whole), 2 cups (pitted), 1 3/4 cups (cut up), 1 1/2 cups (finely cut).

Prunes

1 pound equals 2 1/3 cups (whole), 3 1/2 cups (cooked, pitted), 3 cups (cooked, cut-up), 2 7/8 cups (cooked, finely cut).

Figs

1 pound equals 2 3/4 cups (whole), 2 2/3 cups (cut-up), 2 1/2 cups (finely cut).

Raisins

15 oz. pkg. equals 2 3/4 cups (whole), 2 3/4 cups (cut-up), 2 1/2 cups (finely cut)

COCOMALT COOKIES

3/4 c brown sugar
1/2 c shortening
3/4 c cocomalt
1 well beaten egg
1/2 c milk
1 1/2 c flour
1/4 tsp. salt
1/2 tsp. soda
1 tsp.. B.. P.
1 c chopped nuts

Combine sugar, cocomalt and add shortening. Cream. Add eggs. Sift measured flour with soda, B.P. and salt. Add dry ingredients alternately with milk to first mixture. Add nuts Drop by spoonfuls onto oiled baking sheet. Bake in 410° oven 15 minutes. Yields 24 servings.

PRUNE COOKIES

1 c cooked prunes
1/2 c shortening
2 well beaten eggs
1 1/4 c cake flour
1 tsp. B.P.
1 c chopped nuts
1/3 c sugar
1/2 tsp. salt
1/4 c molasses
1/4 tsp. soda
1/2 c milk
1 tsp. vanilla
1/4 tsp. cinnamon

Drain prunes and remove pits and dice. Cream shortening and sugar. Add molasses and eggs. Sift measured flour with soda, salt and cinnamon. Add to first mixture. Beat and add prunes, nuts and flavoring. Drop by spoonfuls on oiled baking sheet. Bake in 400° oven 12 minutes.

PEAR COOKIES

1 c brown sugar
2 well beaten eggs
2 1/4 c flour
1 c dried pears
1/2 c shortening
1/2 c sour milk
3 tsp. B.P.
1/4 tsp. soda
1/2 tsp. mace
1/4 tsp. salt

Wash, core and dice pears. Cream shortening and sugar and eggs and milk. Sift measured flour with B.P., soda, salt and mace. Add pears. Mix and drop by spoonfuls onto oiled baking sheet. Bake in 410° oven 12-15 minutes. Yields 20 servings.

ICE CREAM DROP CAKES

Beat 3 eggs and 1 c of sugar to a froth. Sift flour, measure 1 heaping cupful and to it add 1 tsp. cream of tartar, 1/2 tsp. soda and a pinch of salt. Sift dry ingredients into egg mixture. Stir in 1 tsp. lemon flavoring or add fresh lemon juice to taste. Drop from tsp about 3 inches apart on greased baking sheet. Bake in 425° oven.

APPLESAUCE COOKIES

1/2 c shortening
3/4 c sugar
1 beaten egg
2 c flour
1 tsp. salt (scant)
1 c walnuts
1 tsp. cinnamon
1/2 tsp. cloves
1 c raisins
1 tsp. soda
1 c applesauce

Cream shortening and sugar. Add egg and applesauce. Mix in dry ingredients, raisins and walnuts. Drop by spoonfuls on greased cookie sheet. Bake at 375° for 12 to 15 minutes.

COCONUT MOUNDS

1/3 c butter
3/4 c brown sugar
1 egg
1/3 c milk
1 c shredded coconut
2 c cake flour
1/4 tsp. salt
2 tsp. B.P.
1/2 tsp. cinnamon
1 tsp. vanilla

Mix butter and sugar together. Beat egg and add milk and vanilla. Sift together the flour, salt, B.P., and cinnamon. Add to sugar mixture alternately with the liquid ingredients. Add the shredded coconut. Drop from a tsp. onto a greased baking sheet. Bake at 350° for approximately 12 minutes. Place two together; frost and roll in coconut for snowballs.

QUICK DATE BARS

1 c chopped dates
1 tbsp. salad oil
1 c powdered sugar
2 beaten eggs
1 c chopped nuts
1 tbsp. lemon juice
1/2 tsp. salt
4 tbsp. flour

Mix and pour in 8 x 10 pan. Bake 30 minutes at 400°.

ROCKS

1 1/2 c brown sugar
1 c shortening
1 c chopped figs, raisins or dates
1 1/2 c rolled oats
1/2 tsp. baking soda
2 tsp. B.P.
1 c chopped nuts
2 eggs well beaten
2/3 c sour milk
2 c cake flour
1/2 tsp. cloves
1/2 tsp. salt
1 tsp. cinnamon

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(ROCKS Continued)

Cream shortening and sugar, add eggs beating thoroughly. Measure sifted flour and sift with B.P., baking soda, salt and spices. Add rolled oats. Add alternately with milk to first mixture. Add nuts and fruit. Mix and drop by teaspoonfuls on oiled baking sheet. Bake in 375° oven about 12 minutes. Yields 50 servings

SOUR CREAM COOKIES

1 c chopped raisins
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. salt
1/2 c melted shortening
2 eggs well beaten
3 c cake flour
2 c brown sugar
1 c sour cream
1/2 tsp. soda
1 tsp. B.P.
1/2 c chopped nuts

Combine sugar, salt and spices. Add sour cream, eggs and shortening. Beat. Sift flour, measure and sift with baking soda and B.P. Add to first mixture. Add raisins and nuts. Mix and drop by teaspoonfuls onto oiled baking sheet. Bake 10 minutes in 425° oven. Yields 50 servings.

SUGAR COOKIES

2 c sugar
1/2 c sour milk
4 c flour
1/4 tsp. soda
3/4 c shortening
2 eggs well beaten
1 tsp. nutmeg
1/4 tsp. salt

Cream shortening, sugar and add eggs. Sift measured flour with soda, nutmeg and salt. Add milk alternately with dry ingredients. Drop by spoonfuls onto oiled baking sheet. Bake in 430° oven 12 minutes. Yields 70 servings.

FIG HONEY COOKIES

1 c dried figs
1/2 c shortening
2 eggs well beaten
3 tsp. B.P.
3 tbsp. chopped orange rind
2 tbsp. milk
1/2 c coconut
1/2 tsp. salt
3/4 c sugar
1/2 c honey
2 3/4 c flour
1 tsp. lemon flavor

Wash figs, cover with cold water. Simmer 10 minutes. Drain. Cut in pieces. Cream sugar and shortening. Add honey, eggs and milk. Mix thoroughly. Sift flour, measure, and sift with B.P. and salt. Add to sugar and shortening mixture. Add fruit, coconut and flavoring. Add orange rind and mix thoroughly. Drop by teaspoonfuls onto well-oiled baking sheet. Bake in a 435° oven for 12 to 15 minutes. Yields 36 servings.

FRUIT JUMBLES

1 1/2 c sugar
1/2 c butter or substitute
1/2 c chopped nuts
1 tsp. baking soda
3 c flour
1 lb. pitted, chopped dates
1 tsp. vanilla
1 tbsp. water
2 tbsp. grated lemon rind
3 eggs well-beaten
3/4 tsp. salt

Cream butter and sugar, add eggs and beat thoroughly. Add water, flavoring and lemon rind. Sift flour, measure and sift with soda and salt. Add nuts and dates. Gradually add to first mixture. Stir until well blended and drop by tsp. onto well oiled baking sheet. Bake in moderate oven (375°) about 10 minutes. Yields 36 servings.

SWEET-N-QUICKS

Pour one box of shredded coconut into a bowl and add enough unsweetened condensed milk to thoroughly moisten. Press pieces of the mixture into walnut-size balls and brown in a fast oven.

REAL GOOD COOKIES

1 1/2 c sifted flour
1 tsp. hot water
3/4 packed c brown sugar
2 pkg. semi-sweet chocolate
2 unbeaten eggs
2 c quick oats
1 tsp. salt
1 c ubtter
1 c chopped nuts
3/4 c white sugar
1 tsp. soda
1 tsp. vanilla

Sift flour once before measuring, then sift together with salt. Cream butter and add sugar gradually. Add eggs one at a time, beating after each. Dissolve soda in hot water and add to creamed mixture, alternating with sifted dry ingredients. Add nuts, chocolate and oats. Mix thoroughly and add vanilla. Drop by 1/2 tsp. on greased cookie sheet. Bake at 375° for 10 to 12 minutes. Yields 100.

LOVE BARS

1 c flour, 1/2 c shortening, 3 tsp. brown sugar Mix, place in greased pan and bake at 350° for 10 minutes.

1 1/2 c brown sugar
2 well beaten eggs
1/2 c chopped nuts
1 1/2 c coconut
1 tsp. vanilla
4 tbsp. flour

Mix and pour on top of first portion. Bake at 375° for 30 minutes. Cool and cut into squares.

CRY BABIES

1 c sugar
1 well beaten egg
1/2 c molasses
2 tsp. soda in
Hot water
1 tsp. cinnamon
1 c shortening
1 c hot water
1 tsp. ginger
1 tsp. salt
4 c flour

Mix ingredients in the order given, mix well and drop by spoonfuls onto greased sheet and bake at 375° for approximately 15 minutes. These cookies can be iced while hot.

JUMBO RAISIN COOKIES

Add 1 cup water to 2 cups raisins and boil 5 minutes. Cool. Cream 2 cups sugar and 1 cup shortening. Add 3 eggs and beat. Add 1 tsp. vanilla and cooled raisin mixture. Sift and add 4 c flour, 1 tsp. B.P., 1 tsp. salt, 1 1/2 tsp. cinnamon, 1/4 tsp. each of nutmeg and allspice. Add 1 c chopped nuts. Chill and then drop by spoonfuls on greased baking sheet. Bake at 400° 12 minutes.

FORK COOKIES

1 c sugar (white)
1 c sugar (brown)
2 tsp. soda
1/2 tsp. cinnamon
3 c. flour
1 c shortening
3 eggs
1 tsp. vanilla
Pinch of salt

Mix in the above order and beat well. Drop by teaspoonfuls on greased cookie sheet and bake 425° about 10 minutes.

OATMEAL CRISPS

1/2 c shortening
1/2 c brown sugar
2 c oatmeal
1/2 tsp. soda in
1/2 c boiling water
2 tsp. vanilla
1/2 c butter
1/2 c white sugar
1/2 c flour
1 tsp. salt
1/2 c chopped nuts

Mix in the order given. Drop by spoonfuls on-to greased baking sheet and spread very thin with wet fork. Bake at 425° for 10 minutes.

PORCUPINES

Cream:
1 tbsp. butter and 1/2 c sugar
Add:
1 beaten egg, 1 c chopped nuts, 1 c finely diced dates and 1 tsp. vanilla.

Beat thoroughly and drop by teaspoonfuls into bowl of coconut. Place on greased sheet and bake at 400° 12 minutes.

NUT COOKIES

1 c brown sugar
1 c nuts
1/4 tsp. soda in 2 tbsp. cold water
1 egg
Pinch of salt

Flour enough to make a stiff batter. Mix well and drop by spoonfuls on greased baking sheet Bake in a moderate oven (350°) for approximately 12 minutes. These cookies keep well and can be packaged and shipped without much breakage.

RAISIN PEANUT BUTTER COOKIES

1 c sugar
1/2 c shortening
1/2 c peanut butter
2 eggs well beaten
1/2 c canned milk
1 c raisins
2 1/2 c flour
4 tsp. B.P.
1/2 tsp. salt
1 tsp. vanilla

Cream sugar, shortening and peanut butter. Add eggs, raisins and milk. Mix. Sift flour, measure and sift with B.P. and salt, adding to first mixture. Add flavoring. Drop by tsp. on oiled baking sheet. Bake in 400° oven for 12 minutes. Yields 30 servings.

COFFEE DROP COOKIES

1 c sugar
1/2 c shortening
1 egg well beaten
1/2 tsp. baking soda
1/2 c chopped nuts
1 tsp. cloves
3/4 c cold coffee
1/4 tsp. salt
1 tsp. B.P.
1/2 c chopped raisins
1/2 tsp. cinnamon
1 tsp. vanilla
2 c of flour

Cream shortening, sugar, add egg mixing thoroughly. Sift flour, measure and sift with baking soda, salt, B.P. and spices. Add alternately with coffee to first mixture. Add raisins, nuts and flavoring. Add flour if necessary to make a drop cookie dough. Drop by teaspoonfuls on oiled baking sheet. Bake in 400° oven 15 minutes. Yields 36.

BANANA ROLLED OAT COOKIES

1 1/2 c flour
1/2 tsp. soda
1/4 tsp. nutmeg
3/4 c butter
1 3/4 c rolled oats
1 egg well beaten
1 c sugar
1 tsp. salt
3/4 tsp. cinnamon
1 c mashed bananas
1/2 c chopped nuts

Sift dry ingredients into bowl, cut in butter. Add eggs , bananas, rolled oats, and nut meats. Beat until blended. Drop 1 1/2 inches apart on cookie sheet.

FESTIVE CHRISTMAS COOKIES

3/4 c shortening
1 tsp. salt
2 tsp. vanilla
1 c pecans, chopped
1/4 c butter
1/2 c powdered sugar
2 c sifted flour

Blend shortening, butter, salt, sugar and vanilla. Add flour and pecans. Drop by tsp. on greased cookie sheets. Bake in a slow oven 325° F., 25 minutes. Cool. Roll in confectioner's sugar. Makes 40 cookies.

CHOCOLATE MINT WAFERS

2/3 c shortening
1 c sugar
1 egg
2 c flour
3/4 c cocoa
1/2 tsp. salt
1 tsp. B.P.
1/2 tsp. soda
1/4 c milk

Cream shortening and sugar. Add egg and beat w ell. Add sifted dry ingredients alternately with milk, mix. Chill. Roll 1/8 inch thick on lightly floured surface. Cut with floured cookie cutter. Bake on greased cookie sheet in moderate oven 350° F. 8 minutes. Put two cookies together with mint filling.

MINT FILLING

1/2 c confectioners sugar
Dash of salt
2 drops peppermint extract
3 to 4 tsp. light cream

Beat until spreading consistency.

ORANGE SUGAR COOKIES

1 c sugar
2 eggs
1 tsp. cream of tartar
1 grated orange rind
1 c butter
1 tsp. soda
3 1/2 c flour
3 tsp. orange juice

Cream butter and sugar and sift in flour, mixing well. Roll out small amounts of dough by hand and flatten with a fork. Sprinkle with sugar, place on greased baking tin and bake 12 minutes at 375°.

TAFFY BARS

1 c butter or margarine
1 c brown sugar
1 egg yolk
1/4 tsp. soda
2 c sifted flour

Cream butter and sugar, add beaten egg yolk. Add dry ingredients mixing well. Flatten dough in large baking tin and bake 15 to 20 minutes at 375°. Frost with chocolate frosting immediately after removing from oven.

ALMOND SUGAR COOKIES

Cream 1 c butter and 1/2 c sugar. Add 1 c ground almonds and 1 tsp. vanilla. Mix in 2 scant c of flour. Roll dough out on board and cut into fancy shapes. Bake at 350° for 15 min. Sprinkle with sugar after removing cookies from pan.

SAND BAKKELS

1 c butter
2 egg yolks or 1 egg
2 1/2 c flour
1 c sugar
1/2 tsp. vanilla

Cream butter, beat in sugar, then add egg yolk and vanilla. Gradually stir in flour and work dough until well-mixed. Bake in San Bakkels pans, spreading dough as thin as possible. Bake at 375° about 15 minutes. Cool and remove from pans.

GUMDROP COOKIES

4 eggs
2 c brown sugar
1 tsp. cold water
2 c sifted flour
1 tsp. extract (orange preferred)
1/2 c nuts
1 c shredded gumdrop (all colors except black)

Beat eggs and sugar until foamy. Add cold water and flavoring, then flour, and last, stir in nuts and gumdrops. Then drop from tsp. into shallow pan which has been lightly oiled and floured. Bake in slow oven 30 min. Cover if you wish, while hot with the following icing;

2 tbsp. orange juice
2 tbsp. butter
1 tbsp. grated rind of orange

Mix, and add enough powdered sugar to spread thin icing. This forms a glaze. Figs and dates can be added to cookies if desired.

BLARNEY STONES

4 eggs
2 c sugar
1 c warm water
3 tsp. B.P.
1 tsp. vanilla
2 c flour

Cream sugar and yolks of eggs together. Pour water in slowly. Sift flour in with B.P. Add to mixture. Beat egg whites stiff and add to mixture. Bake in 350°F. oven. When done, cut in rectangles 1"by 3" then frost all sides and roll in ground peanuts. For best results use Seven Minute Icing.

SCOTCH TEAS

1/2 c butter
1 c brown sugar
2 c rolled oats
1/2 tsp. salt
1 tsp. B.P.

Melt butter and sugar. Stir in dry ingredients, mix well. Bake in greased 8 x 8 inch pan at 350° F. 30 minutes. Cool until solid and cut in small squares.

BUTTER BUDS

1 c butter
1 c brown sugar
2 eggs
2 tsp. vanilla
2 tsp. B.P.
1/4 tsp. salt
2 1/2 c flour

Cream sugar and shortening, add eggs; sift flour, B.P. and salt. Combine mixtures, add flavoring. Roll into round ball in palm of hand. Mark with a fork to flatten. Makes 12 dozen Butter Buds.

PINWHEEL COOKIES

1 c sugar
1 c water
1 c chopped nutmeats
1 c shortening
3 eggs
4 c all purpose flour
2 1/4 c chopped pitted dates
1/2 tsp. soda
2 c brown sugar
1/2 tsp. salt

Cream shortening and brown sugar, add eggs and beat well. Add sifted ingredients to creamed mixture. Place in refrigerator and chill. Divide dough into equal parts and pat or roll out to about 1/4 inch thickness. Spread each piece with dates and nuts then roll up as for jelly roll and chill overnight. Next morning cut 3/8 inch thick slices and bake in 375° oven for 20 minutes.

MOCHA BARS

1 c sugar
1/4 c water
3 eggs
1 c flour
1/4 tsp. B.P.

Mix sugar with egg yolks. Add water, flour and B.P. Fold in beaten egg whites. Pour in baking pan and bake at 375° about 15 minutes When removed from the oven, cool and cut in squares. Frost with the following frosting;

2 c powdered sugar
4 tbsp. melted butter
1 tsp. vanilla
1/4 c cream

Crush 1 pound of peanuts and roll frosted squares in them.

PINEAPPLE BARS

1 1/2 c sifted flour
1/2 c chopped nuts
2 1/2 c uncooked oats
1 tsp. B.P.
1 tsp. salt
1 c melted shortening
1 1/2 c firmly packed brown sugar

Filling:

6 tbsp. sugar
4 1/2 tsp. cornstarch
1 tbsp. lemon juice
1 1/2 c canned crushed pineapple

Simmer all ingredients together, stirring until cool. Press 1/2 of the dough firmly into greased baking pan. Pour filling in. Cover with rest of dough. Bake at 400° till done. Cool in pan and cut into squares.

CORNFLAKE ROCKS

Whites of 4 eggs beaten stiff. Sift 1 c of sugar twice and add to the egg whites. Add 1 c of coconut, 1 c of nut meats and 3 c of cornflakes. Mix well and drop by spoonfuls into buttered tins. Bake at 400° until brown.

These cookies are so quick and easy to make they might well be called Lifesavers. When storing, keep tightly covered in a very dry place.

RAISIN COOKIES

Cream 2 c brown sugar, 1 c lard. Add 3 eggs 1 1/2 c coconut, 1 1/2 c rolled oats, mix well Add 1 tsp. soda in 1/2 c hot water. Sift 4 c flour and 2 tsp. B.P., add to first mixture. Raisins to taste. Drop from teaspoon on buttered pan. Bake in a moderate oven.

RAISIN COOKIES

Add 1 c raisins to 1/2 c of water and boil for 5 minutes. Cream 1/2 c shortening and 1 c sugar. Add 2 eggs and 1 tsp. vanilla. Add cooled raisins and 1/2 c chopped nuts. Sift together 2 c all-purpose flour, 1 tsp. salt, 1 tsp. B.P., 1/2 tsp. soda, 1 tsp. cinnamon 1/8 tsp. nutmeg, 1/8 tsp. allspice.
Add to raisin mixture and blend well. Drop by teaspoonfuls on greased cookie sheet. Bake in 400° oven from 12 to 15 minutes.

SUGAR COOKIES

1/2 c butter
1 egg
1/2 tsp. salt
1 1/2 c flour
1 c sugar
2 tbsp. milk
2 tsp. B.P.
1/2 tsp. vanilla

Cream butter and sugar. Beat egg until light and mix with milk and vanilla and stir into creamed butter and sugar. Sift all dry ingredients and add. Blend thoroughly. Drop from teaspoon on greased baking sheet. Bake at 375° about 8 minutes. Remove from baking sheet with spatula and cool on a wire rack. Yields about 40 cookies.

SCHOOL DAY COOKIES

2/3 c shortening
1 1/2 c brown sugar
2 well beaten eggs
1 c chopped nuts
1/2 c raisins
1/2 c dates, chopped
3/4 tsp. salt
1 tsp. cinnamon
1/4 c milk
3 1/2 c flour
Sifted with 1 tsp. soda and 1 tsp. B.P.

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(SCHOOL DAY COOKIES Continued)

Cream shortening, sugar and add beaten eggs and milk. Stir thoroughly. Mix dry ingredients into creamed mixture and add fruit and nuts. Drop from wet teaspoon and bake at 375° for 12 minutes.

CHOCOLATE MOUNTAINS

1 c shortening
2 c brown sugar
2 eggs, well beaten
2 1/2 tsp. vanilla
3 1/2 c flour
1 tsp. salt
2 tsp. B.P.
1 c milk
3 oz. chocolate
2 tbsp. additional fat
1 c nuts

Cream shortening and sugar. Sift flour, salt and B.P. together and add alternately with milk to creamed mixture. Add melted chocolate and additional fat. Add nuts and flavoring and drop on greased cookie sheet. Bake 350° F. for 15 min.

DROP GINGERSNAPS

Cream together in a mixing bowl:

2/3 c sugar
1/4 c shortening
1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. vanilla

Add:

1 large egg. Beat until smooth. Blend in:
1/2 c light molasses. Add: 1 1/2 c flour.
Mix to a soft dough. Drop by teaspoon (1 inch apart) on ungreased baking sheet. Makes 4 dozen 2 inch cookies.

MAPLE WALNUT COOKIES

1/2 c shortening
3/4 tsp. salt
1/2 tsp. vanilla
1/2 tsp. maple extract
1 c brown sugar
2 eggs, unbeaten
2 tsp. B.P.
2 c sifted flour
1/2 c milk
2/3 c chopped nuts

Blend shortening, salt, vanilla and maple. Add sugar gradually and cream well. Add eggs, singly, beating after each addition. Sift B.P. with flour and add to creamed mixture alternately with milk. Mix until smooth. Add nuts. Drop from tbsp. on greased pan. Bake in moderate oven, 375° 12 minutes.

PUMPKIN COOKIES

1/2 c shortening
1 1/4 c brown sugar
2 eggs
1 1/2 c cooked pumpkin
2 1/2 c flour
1 c raisins
1/2 tsp. salt
1/4 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. cinnamon
4 tsp. B.P.
1 c chopped nuts
1 tsp. lemon extract

Cream shortening, add sifted sugar. Add eggs, pumpkin, seasonings and blend. Sift flour and B.P. Add raisins, nuts and beat. Blend in lemon extract. Drop from teaspoon onto greased cookie sheet. Bake 15 minutes at 400°.

DATE JUMBLES

1 1/2 c brown sugar
1/2 c butter
1 c nut meats, chopped fine
1 lb. dates, chopped
1 tsp. soda dissolved in 1/4 c hot water
1 tsp. vanilla
2 1/2 c flour

Drop on buttered pans. Bake in 375° oven 12 minutes.

KRIS KRINGLE COOKIES

1/2 c butter
1 tsp. vanilla
3/4 c of crushed pineapple which has been drained overnight.
2 c flour
1/4 tsp. salt
1/2 c chopped walnuts
1 c brown sugar
1 egg
1/4 c chopped candied cherries
1/4 tsp. soda
1 tsp. B.P.

Cream shortening, sugar and vanilla together. Add egg and beat well. Add drained pineapple and cherries. Mix and sift dry ingredients and add to creamed mixture to gether with the nuts. Beat well and drop by spoonful onto oiled baking sheet. Bake at 375° for about 12 minutes or until done.
Doubled, this recipe makes about 100 cookies
To double use 1 qt. can of crushed pineapple and 1/4 lb. of cherries. Cherry halves may be place on top of the cookies to dress them up.

APPLESAUCE DROPS

1/2 c shortening
1 c brown sugar
firmly packed
1 egg slightly beaten
3 tsp. B.P.
1 heaping c chocolate chips
1/2 tsp. salt
1/4 tsp. grated nutmeg
1/2 tsp. cinnamon
1 c applesauce

Cream shortening, add sugar; mix in egg.
Stir in rest of ingredients and mix thoroughly.
Drop from teaspoon and bake at 375° for 10-12 minutes. Makes 4 dozen.

ROMAN MEAL DROP COOKIES

1 1/2 c brown sugar, firmly packed
1/2 c shortening
2 eggs beaten
1 c roman meal
1 c flour
3 tsp. B.P.
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves
1/2 tsp. salt
1 c each raisins & nuts

Cream sugar and shortening; mix in slightly beaten eggs. Stir in roman meal, stir in flour sifted with B.P., spices and salt. Add raisins, nuts and mix thoroughly. Drop from top of teaspoon 3 inches apart onto greased cookie sheet. Bake at 400° 10-12 minutes. Makes 4 dozen.

CHOCOLATE NUT WAFERS

1/2 c shortening
1/2 tsp. salt
1 tsp. vanilla
1 c sugar
3/4 c sifted flour
3/4 c nuts
2 eggs, well beaten
3 sq. chocolate, melted

Combine shortening, salt, vanilla, sugar, eggs. Cream well. Add chocolate then flour and nuts. Drop by teaspoon on greased pan. Bake at 325° F. for 12-15 minutes. Makes about 2 1/2 dozen. Soft cookie-full of chocolate.

BRAN COOKIES

2 well beaten eggs
4 tbsp. sour milk
1/4 tsp. salt
1/4 c butter or substitute
1 tsp. cinnamon
1 c bran
1 c flour
1/2 c sugar
1 c chopped raisins

Sift measured flour with salt, soda and cinnamon. Add bran. Cream butter and sugar, add eggs beating thoroughly. Add dry ingredients alternately with milk. Add raisins. Drop by spoonfuls onto oiled baking sheet. Bake in 400° oven about 20 minutes. Yields 20 servings.

BROWN SUGAR COOKIES

1/4 c butter or substitute
1 c flour
1 tsp. B.P.
1/2 tsp. salt
1/3 c milk
1/2 c brown sugar
2 eggs
3/4 c chopped nuts

Cream butter and sugar. Add egg whites and yolks beaten separately. Add milk. Measure sifted flour and sift with B.P. and salt. Add to first mixture. Add nuts. Drop by spoonfuls onto oiled baking sheet and bake in 400° oven 15 minutes. Yields 15 servings.

MINCE-MEAT OATMEAL COOKIES

1 1/2 c brown sugar
1 c shortening
2 well beaten eggs
1/4 c molasses
1 1/4 c mince-meat
2 tbsp. sweetened canned milk
2 c rolled oats
1/2 tsp. salt
3 c flour
2 tbsp. water
4 tsp. B.P.

Continued on next page.

(MINCE-MEAT OATMEAL COOKIES Con"t.)
Cream shortening and sugar. Add eggs, molasses, milk, water and mince-meat. Sift measured flour with B.P., salt, and add rolled oats. Combine with first mixture. Drop by spoonfuls on oiled baking sheet. Bake in 410° oven 15-20 minutes. Yields 45 servings.

HONEY COOKIES

2 1/2 c flour
1 c honey
3/4 c shortening
2 tbsp. cream
1 egg
1/2 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp.. cloves

Boil liquids together and add sifted dry ingredients to the liquids while they are still hot. Beat thoroughly and drop by the spoonful onto greased baking sheet. Bake about 12 min. in a 350° oven.

SALTED PEANUT OATMEAL COOKIES

1 c shortening
3 eggs
1 1/2 c white sugar
1 c brown sugar
1 1/2 c salted nuts
1/2 tsp. salt
1 tsp. B.P.
2 tsp. soda
2 tbsp. hot water
2 c flour
1 c coconut
4 c oatmeal
1 tsp. vanilla

Cream shortening and add brown and white sugar then the eggs and the cream until thoroughly mixed. Add soda which has been dissolved in hot water. Add flour after sifting together with salt and B.P. Add oatmeal a cup at a time, then the salted peanuts and coconut. Drop by tsp. onto greased cookie sheet and bake at 350° about 11 minutes or until browned. Yields 100.

CHOCOLATE NUT COOKIES

1 c sugar
1/2 c shortening
1 1/2 c flour
1 c raisins or chopped dates
1 tsp. B.P.
1/2 c milk
1 egg
1 tsp. vanilla
2 sq. chocolate
1 c nuts

Cream shortening, add sugar and beaten egg. Add milk then flour sifted together with B.P. Add nuts and raisins or dates. Add vanilla and beat. Drop mixture from teaspoon onto greased baking sheet. Bake about 10 min. at 375°.

BOSTON BROWN COOKIES

1 1/2 c brown sugar
1 c butter
3 eggs
3 c flour
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 c soaked raisins
1 tsp. soda
1/2 c cold coffee

Cream sugar and shortening. Add eggs and beat well. Sift flour, nutmeg and cinnamon together and add to mixture alternately with coffee (plus soda). Add raisins and nuts if desired. Bake in moderately heated oven (350°) F.

CHOCOLATE COCONUT KISSES

3 egg whites
1 1/2 c sifted powdered sugar
1 tbsp. all-purpose flour
1/2 c coconut
1 tsp. vanilla
1 7 oz. pkg. chocolate chips

Beat egg whites until stiff. Resift powdered sugar and beat in very gradually. Very gradually add flour. Fold in coconut, vanilla and chocolate chips. Drop by tsp. onto a well-greased cookie sheet. Bake at 350° for 12 min. Let cool before removing from pan.

BATCHELOR BUTTON COOKIES

Measure and sift together:
2 c sifted flour
3/4 tsp. salt
1 tsp. soda
Measure and put in a bowl:
3/4 c shortening
1 c firmly packed brown sugar
Work with a spoon until soft and then add 1 egg, beating until light and fluffy.
Add: 1 tsp. vanilla, 1/2 c chopped nuts, 1/2 c coconut, 1/2 c chopped candied or maraschino cherries.
Beat until well blended. Stir in flour. Drop from a teaspoon onto greased cookie sheet or shape into crescents with floured fingertips. Bake in moderate oven 375° about 12 min.

SOUR CREAM DROP COOKIES

3/4 c shortening
2 1/4 c brown sugar
1 c sour cream
1/2 tsp. B.P.
1 c chopped nuts
1 egg
3/4 tsp. salt
1 tsp. soda
1 c raisins
1/2 tsp. vanilla
Cream shortening and sugar, add beaten egg. Whip soda into cream and add to first mixture. Sift flour with B.P. and salt. Add to creamed mixture and beat well. Add vanilla and floured nuts and raisins. Mix and drop by teaspoonfuls on greased cookie sheet. Bake at 425° for about 10 minutes.

PINEAPPLE COOKIES

3/4 c shortening
3/4 c butter
1 c sugar
1 egg
1/2 c sour cream
1/2 c pineapple juice
3 1/2 c flour
1/8 tsp. salt
1 tsp. B.P.
1 tsp. soda

Measure and sift dry ingredients together in a bowl. Cut shortening in, as for pie crust. Add beaten egg, pineapple juice, and sour milk. Stir only enough to blend. Drop on oiled cookie sheet. Press a small piece of pineapple into each cookie. Bake at 400° until light brown (about 12 minutes.)

DROP-ITS

1 1/2 c sugar
1 c shortening
4 1/4 c flour
3 eggs
1 1/3 c milk
4 tbsp. B.P.
2 tsp. vanilla

Beat ingredients thoroughly in the order given and drop by spoonfuls in greased cookie sheet. Bake about 10 minutes at 400°.

MAN'S COOKIES

1/2 c white sugar
1/2 c brown sugar
1/2 tsp. B.P.
1 c oatmeal
1 c sifted flour
1 tsp. vanilla
1/2 tsp. soda
1/2 tsp. salt
1/2 c shortening
1 egg
1/2 c coconut
1/2 c nuts

Cream sugar and shortening, add egg and vanilla. Sift dry ingredients together and add coconut, nuts and oatmeal. Drop by spoonfuls on sheet and bake at 375° 10 to 12 min.

EVER-READY OATMEAL COOKIE MIX

3 c flour
1 c shortening
1 tsp. soda
1 tsp. B.P.
2 tsp. salt
2 1/4 c sugar
3 c rolled oats

Mix all ingredients, except oats, until mixture is the texture of cornmeal. Add oats and blend well. Store in a tightly covered tin in a cool, dry place.

For 2 dozen cookies: Combine 2 c mix and 1 egg, 1 tbsp. milk and 1 tsp. vanilla. The egg and milk should be beaten before adding. Add 1 c coconut, or 1 c chopped nuts or 1 pkg. of chocolate chips. Beat thoroughly, then drop by spoonfuls on greased baking sheet and bake at 375° for about 12 minutes.

EASY CHOCOLATE DROP COOKIES

1 well beaten egg
1 c brown or white sugar
2 1-oz. sq. unsweetened chocolate or 6 tbsp. cocoa melted with 1 tbsp. butter
1/2 pkg. chopped dates
1/2 c chopped nuts
1 tsp. vanilla
1/2 c shortening
1 2/3 c flour
1/2 tsp. salt
1/2 tsp. soda
1/2 c sour milk

Beat eggs and sugar very lightly. Add vanilla and shortening melted with chocolate. Blend and add sifted dry ingredients alternately with milk. Add dates and nuts. Beat and then drop by spoonfuls on greased baking sheet. Bake at 350° from 10 to 12 minutes. These cookies are good if frosted just before they are thoroughly cooled.

THUMBPRINTS

Mix thoroughly:

1/2 c butter
1 egg yolk
1/4 c brown sugar
1/2 tsp. vanilla

Sift and stir in:

1 c sifted flour
1/4 tsp. salt

Roll into 1 inch balls, dip in slightly beaten egg white, roll in finely chopped nuts. Place 1 inch apart on ungreased sheet. Bake 5 minutes at 375°. Remove from oven. Quickly press thumb on top of each cookie. Return to oven and bake 8 minutes longer. Cool. Before serving place a bit of red jelly on thumbprint. Yields 2 dozen cookies.

CRUNCH DROPS

2 c sifted flour
1 tsp. soda
1/2 tsp. salt
2 c quick oats
2 c rice crispies
1 c white sugar
2 eggs
I tsp. vanilla
1 c shortening
1 c brown sugar
1 c coconut

Cream shortening and sugar. Add eggs one at a time and beat well after each addition. Stir in rest of ingredients. Knead the batter by hand and shape into small balls and bake on a lightly greased baking sheet at 375° 15 minutes.

SCOTCH SHORT BREAD

Cream 2/3 c of soft butter. Add 3/4 c of brown sugar and 1 egg well beaten. Add 2 c of flour gradually and a pinch of salt. Gather dough into small balls. Place on sheet and flatten with a fork. Bake at 225° 25 min. Press red candied cherry on each cookie while still warm. These cookies should be stored in the refrigerator after they have cooled thoroughly to keep their butter content fresh.

PECAN COOKIES

Measure and sift 1 c sifted flour, 1 tsp. B.P.
Measure 1/4 c shortening, 1/2 c sugar and place in bowl. Add 1 egg, 2 tbsp. milk, 1 tsp. vanilla, 1 c chopped pecans.
Beat until fluffy. Stir in dry ingredients.
Drop from a spoon on greased cookie sheet.
Bake at 375° for 12 minutes.

PUDDING COOKIES

1/2 c shortening
1/3 c sugar
1 pkg. pudding (Royal or Jello)

Add 1 egg and mix until fluffy. Measure 1 c sifted flour and resift with 1/2 tsp. soda, 1/2 tsp. cream of tartar, 1/4 tsp. salt, add to first mixture. Then add 1 c rolled oats. Bake in oven 350° F. Drop on baking sheet with teaspoon and then press down with wet fork. Do not over bake, about 12 minutes.

REFRIGERATOR COOKIES

HONEY COOKIES

2/3 c shortening
1 c strained honey
1/2 c sour milk or cream
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
1/2 c sugar
1 egg
5 c cake flour
1 tsp. soda
1/2 tsp. cloves

Cream shortening with sugar. Add honey and blend. Beat egg and add together with the sour milk or cream. Sift the dry ingredients and combine with the wet ingredients. Chill in refrigerator several hours or overnight. Roll about 1/2 to 1/4 inch thick and bake in 350° oven. Yields 4 dozen cookies 2 1/2 inches in diameter.

LEMON SNAPS

1/3 c butter
5 egg yolks or
2 eggs beaten
3 tsp. lemon extract
2 1/2 tsp. B.P.
1/2 tsp. salt
1 c sugar
3 tbsp. milk
3 2/3 c cake flour
1/4 tsp. soda
Dilute egg for glaze

Cream butter and sugar. Beat eggs well and add with the milk and lemon extract. Mix and sift the dry ingredients and add. Chill thoroughly in refrigerator. Roll out 1/8 inch thick, cut and brush tops with diluted egg, or decorate with narrow strips of candied ginger pineapple, citron, lemon peel or orange peel.

MAPLE SUGAR COOKIES

1/2 c butter
1 c maple sugar, sifted
1/2 tsp. lemon extract
2 1/2 tsp. B.P.
2 eggs beaten
1 tbsp. milk
2 1/2 c cake flour
1 tsp. salt

Cream butter and add sugar which has been rolled and sifted and cream well together. Add beaten eggs, lemon extract, milk and a part of the flour which has been sifted with the salt and B.P. Beat well and add remaining flour. Chill at least 1/2 hr. in the refrigerator. Roll 1/4 inch thick, dust with brown sugar and bake at 350°.

LEMON PECAN DAINTIES

1/2 c shortening
1 c sugar
1 well-beaten egg
1 tbsp. lemon juice
1 tbsp. grated lemon rind
2 c flour
1/8 tsp. salt
1 tsp. B.P.
1 c chopped pecans

Thoroughly cream shortening and sugar; add egg, lemon juice and rind. Beat well. Add sifted dry ingredients, mixing well. Stir in nuts. Shape into rolls; wrap in waxed paper and chill thoroughly. Slice very thin; bake on greased cookie sheet in 350° oven 12 to 15 minutes. Yields 5 dozen.

DATE-FILLED BUTTERSCOTCH

1/2 c shortening
2 c brown sugar
2 well-beaten eggs
1 tsp. vanilla extract
3 1/2 c flour
1/2 tsp. salt
1 tsp. soda
1 tsp. cream of tartar

Cream shortening and sugar; add eggs and vanilla. Add sifted dry ingredients, beating well. Form in roll 1 1/2 inch in diameter, wrap in waxed paper and chill overnight. Slice and arrange half the slices on greased cookie sheet. Place 1 tsp. date filling on each and top with remaining slices; press edges together with fork. Bake at 350° for 10 min. Yields 5 dozen cookies.

Date Nut Filling: Combine 1 lb. pitted and chopped dates, 1/2 c brown sugar, 1/2 c water; cook until thick. Add 1/2 c chopped nuts and cool.

CREAM CHEESE COOKIES

1/2 c shortening
1/2 c sugar
1/2 c cream cheese
1 well-beaten egg
2 c flour
1/4 tsp. salt
1 tsp. B.P.

Cream shortening and sugar; add softened cheese and half the egg. Mix well and add sifted dry ingredients. Shape in rolls. Chill. Slice thin and place on greased cookie sheet. Bake at 350° for 10 minutes. Yields 5 dozen small cookies.

ORANGE-PECAN REFRIGERATOR COOKIES

1 c shortening
1/2 c white sugar
1/2 c brown sugar
1 egg, well-beaten
2 3/4 c flour
1/4 tsp. baking soda
1/4 tsp. salt
2 tbsp. orange juice
1 tbsp. grated orange rind
1/2 c chopped pecans
1/2 tsp. vanilla flavoring

Cream shortening. Add sugar, egg, flavoring, orange juice and rind. Beat until blended. Sift flour, measure and sift with baking soda and salt. Add to first mixture. Add nuts. Mix until blended. Form in roll about 1 1/2 inches in diameter. Chill. Cut in thin slices. Bake in moderate oven (350°) 10 minutes. This makes about 40 cookies.

REFRIGERATOR COOKIES

3/4 c butter
1 c sugar, white or brown
1 egg
2 c flour
1/2 tsp. soda
1/2 tsp. cream of tartar
1 tsp. vanilla
1/2 c nuts or
1/2 c candied fruits

Cream butter and sugar. Add egg and beat well. Add sifted dry ingredients and nuts. Mold into rolls, wrap in wax paper, and place in refrigerator until ready to use. Slice, and bake 8 to 10 minutes. Yield: 5 doz.

ICE BOX COOKIES

1/2 c butter
1 c brown sugar
1 egg
1 tsp. vanilla
1 1/4 c flour or enough
to make a stiff dough
1/2 tsp. salt
1/2 c chopped pecans
or walnuts
1/2 tsp. soda

Cream butter and sugar together. Add egg. Add dry ingredients which have been mixed. Nuts may be dredged in dry ingredients and added to this mixture. Use hands and mold dough into long rolls. Let stand in cool place. Slice very thin and bake in very hot oven, ususlly from 400-425°. Makes about 60 cookies.

SHREWSBURY CAKE COOKIES

1/2 c butter
1/2 tsp. vanilla
2 1/2 c cake flour
1/2 c sugar
1 well-beaten egg
Shredded citron

Cream butter and sugar. Add well-beaten egg and blend. Add the flour. Refrigerate until thoroughly chilled. Roll out 1/8 inch thick and cut. Place a single piece of shredded citron in the center of each cookie. Bake at 350°. This recipe yields 2 dozen cookies 2 1/2 inches in diameter. Brush with beaten egg and sprinkle with poppy seed.

PASTEL COOKIES

1 c shortening
8 egg whites beaten slightly
3 tsp. B.P.
2 c sugar
6 c cake flour
1 tsp. salt

Extracts of lemon, vanilla, almond, orange, cinnamon oil. Pink, green and orange vegetable colorings.

Cream shortening. Add sugar and cream well together. Add egg whites beaten slightly. Sift flour, salt and B.P. together and add. Divide the dough in 4 parts.

Part One: Add 1/4 tsp. almond extract and green color a drop at a time so color does not get too deep. Refrigerate.

Part Two: Add 2 drops cinnamon oil and color pink. Chill.

Part Three: Add 1/2 tsp. orange flavor and color orange. Chill.

Part Four: Leave this portion white and flavor with 1/2 tsp. vanilla or lemon extract. Chill.

Pinwheels: Place a layer of colored dough on a layer of white and press together with a rolling pin. Roll up in long roll, wrap in oiled paper and chill thoroughly. Slice 1/8 inch thick and arrange on cookie sheet with spatula and bake.

Ribbon Cookies: Roll out the different colored doughs about 1/3 in. thick. Stack in alternate layers to the height of 2 in. Press together and chill. Slice about 1/8 in. thick. Arrange on cookie sheet and bake.

Continued on next page.

(PASTEL COOKIES Con't.)

Checkerboard Cookies: Roll out two different colored doughs 1/3 inch thick and stack in alternate layers. Press lightly together with rolling pin and chill. Cut in slices about 1/3 inch thick and stack 2 inches deep with strips running at right angles with each layer. Slice 1/8 inch thick and bake.

CHOCOLATE PINWHEEL COOKIES

1/2 c shortening
1/2 c sugar
1/2 tsp. vanilla
1 egg yolk
1 1/2 c flour
1/4 tsp. salt
1/2 tsp. B.P.
3 tbsp. milk
1 1-oz. sq. unsweetened chocolate

Cream shortening and sugar; add egg yolk and vanilla. Add sifted dry ingredients, alternating with milk. Divide dough in half; to one half add chocolate mixing thoroughly. Roll each half 1/8 inch thick on heavy waxed paper. Turn white part on chocolate with chocolate extending 1/2 inch beyond white part on edge toward which you roll. Remove paper and roll as for jelly roll. Wrap in waxed paper. Chill overnight. Slice thin. Bake on ungreased sheet in 375° oven about 10 minutes. Yields 4 doz cookies.

WALNUT COOKIES

1/2 c shortening
2 1/2 c enriched flour
1/2 c brown sugar
1/2 c light corn syrup
1 egg
1 tsp. vanilla
1/2 tsp. salt
1 tsp. B.P.
1/2 c chopped walnuts

Cream shortening, vanilla and sugar; add corn syrup and egg. Beat well. Add sifted dry ingredients; add nuts. Mix well and shape in rolls and roll in waxed paper. Chill overnight. Slice thin. Bake in 400° oven 10 to 12 minutes. Yields 5 dozen. Keep roll in refrigerator. Bake as you wish.

STONE JAR GINGER COOKIES

3/4 c butter
5 tbsp. boiling water
2 tsp. soda
1 1/2 tsp. ginger
1 1/2 c molasses
4 c cake flour
1/4 tsp. salt
1/2 tsp. cinnamon

Soften butter, add molasses and water and blend. Mix and sift dry ingredients, and add to the first mixture. The resulting dough is very soft. Allow to chill thoroughly and roll out 1/4 inch thick. Bake at 360°. Yields 3 dozen.

BUTTERSCOTCH COOKIES

2 c brown sugar
1 c butter
2 eggs
1/2 tsp. soda
1/2 tsp. cream of tartar
1 tsp. vanilla
3 1/2 c flour

Mix well. Make into roll. Let stand in ice box over night. Slice and bake.

SWEETHEART COOKIES

1 c shortening
2 c brown sugar
3 eggs
4 1/2 c flour
1 tsp. cinnamon
1 1/2 tsp. soda
Pinch salt
Vanilla

Mix all ingredients together.

Filling :

1/2 c sugar
1 c water
1 tsp. corn starch

Cook until thick. When cool, spread on rolled dough and roll as jelly roll. Chill in refrigerator overnight. Slice and bake at 350°.

COCONUT ICEBOX COOKIES

1 c brown sugar
1 c white sugar
1 c butter
2 beaten eggs
1 tsp. soda
1/4 c warm water
3 1/2 c flour
1 c coconut or nuts

Cream sugar and butter. Add eggs, soda and water, flour and coconut. Make into three rolls and cool overnight. Slice 1/4 inch thick, bake in moderate oven. Place in cookie jar. The longer kept, the better they are.

BANANA PEANUT-BUTTER COOKIES

1 1/4 c flour
1/2 tsp. B.P.
3/4 tsp. baking soda
1/4 tsp. salt
1/2 c peanut butter
1/2 c gran. sugar
1/2 c brown sugar
1/4 c mashed banana
1/2 c soft shortening

Sift together first 4 ingredients. Mix shortening, peanut butter, and sugar until creamy. Add banana then flour mixture, mix well. Shape, wrap, and chill. Slice dough 1/8 to 1/4 in. thick. Place on ungreased cookie sheet and bake at 375°. Remove at once to cake rack.

WASHBOARD COOKIES

Beat together:
1 c shortening, 1/2 butter

Add:
2 eggs
1 tsp. soda
1/4 c hot water
1 c ground coconut
2 c brown sugar
1 tsp. vanilla
1/4 tsp. salt
1 1/2 tsp. B.P.
4 1/2 c flour

Cream sugar and shortening and blend in well beaten eggs. Add coconut. Add soda to hot water. Add sifted dry ingredients and chill. When cold enough to handle, roll into balls the size of a walnut. Press in palm and place in ungreased pan 1 inch apart. Press with fork. Bake in 375° oven until brown.

WHIRLIGIG COOKIES

1/2 c shortening
1/2 c sugar
1/2 c brown sugar (firmly packed)
1/2 c peanut butter
1 egg, unbeaten
1 1/4 c sifted flour
1/2 tsp. baking soda
1/2 tsp. salt
1 pkg. chocolate bits

Cream shortening, sugars and peanut butter thoroughly. Add egg, beat until light and fluffy. Mix and sift flour, soda and salt. Add to egg mixture and blend. Roll dough into oblong 1/4 inch thick. Melt chocolate bits over hot water. Cool slightly, spread on rolled dough. Roll up like jelly roll and chill. Slice 1/4 inch thick. Place on ungreased baking sheet. Bake in moderate oven 12 minutes.

VANILLA REFRIGERATOR COOKIES

Sift into mixer:
1 1/2 c flour
1/2 tsp. salt
1 tsp. B.P.
Add:
1/2 c shortening
1 egg, unbeaten
2/3 c sugar
1/2 tsp. vanilla
1 tbsp. milk
1/2 c nut meats

Beat at speed 3 on mixer for 3 minutes. Roll in wax paper and place in refrigerator until ready to bake. Then bake at 375° for 12 min.

ICE BOX COOKIES

2 c brown sugar, well-packed into measuring cup or if preferred---1 c each of white and brown sugar
1 c shortening
2 well beaten eggs
1 tsp. each of soda, cream of tartar and 1/2 tsp. salt
1 tsp. vanilla
3-4 c sifted flour
1 c nuts, chopped and/or 1 c raisins

Cream shortening and sugar and add beaten eggs. Mix and then stir in soda, cream of tartar, salt and flour. Add fruit or nuts or both and blend thoroughly. Add vanilla. Roll into long rolls and wrap in waxed paper. Chill in refrigerator overnight or at least 4 hrs. Slice very thin and bake at 375° about 10 minutes. This dough keeps very well when kept refrigerated.

GOLD COOKIES

1/4 c butter
4 egg yolks unbeaten
2 tsp. B. P.
1 c sugar
2 c flour
Vanilla

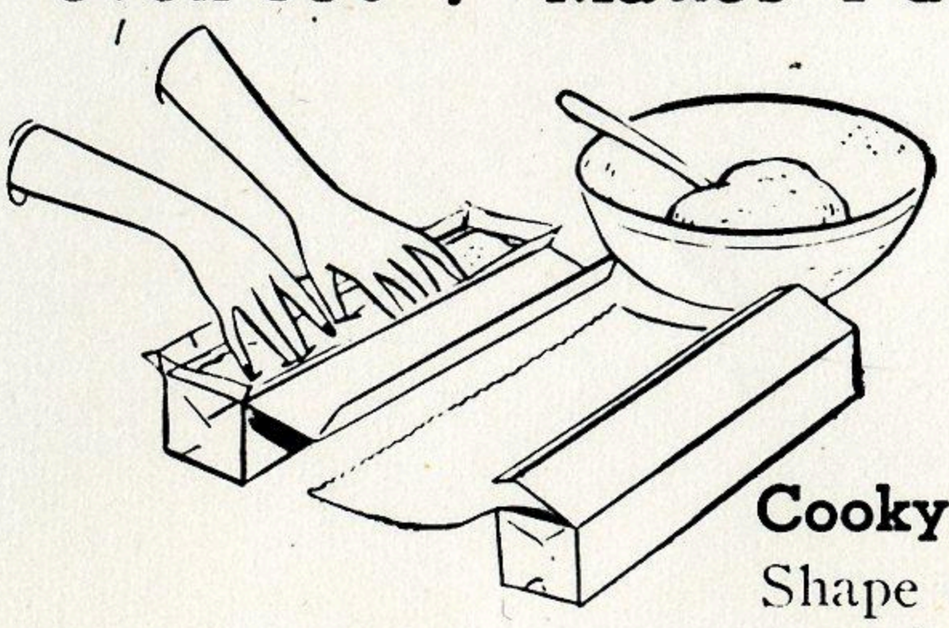
Add B. P. to flour and sift. Cream the butter and sugar together until light and fluffy. Add egg yolks one at a time. Beat thoroughly after each addition. Add flour and chill. Roll into small balls and press with fork.

RING AROUND THE COOKIES

Mix together thoroughly:
3/4 c shortening
1 c sifted confectioner sugar
1/4 c soft butter
2 tsp. vanilla

Mix in thoroughly:
1 1/4 c sifted all-purpose flour
1/2 tsp. salt
1 c rolled quick oats

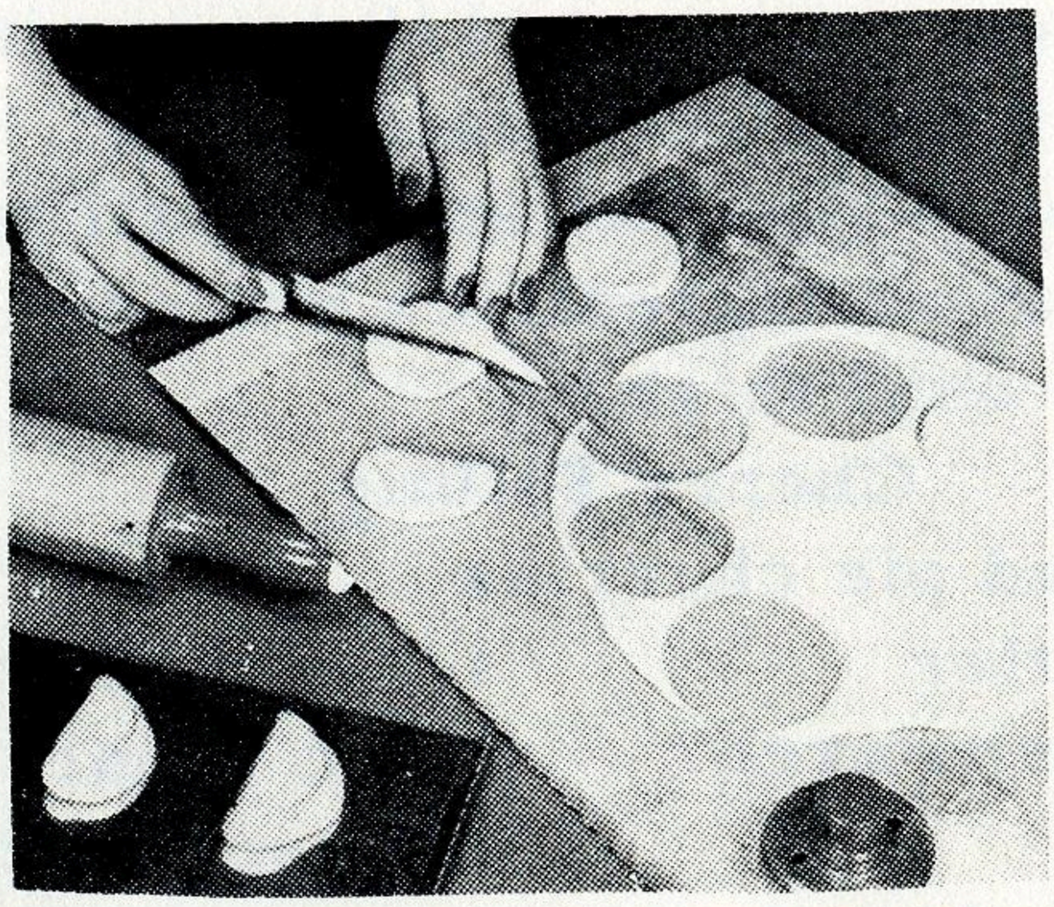
Divide in halves. Shape each half into a roll 1 1/2 inches in diameter. Coat each roll with chocolate chips, nuts or coconut. Wrap in waxed paper. Chill 1 hour or more. Slice 1/4 in. thick. Place on ungreased cookie sheet. Bake 12 to 21 minutes in moderate oven 350°. Makes 4 dozen.



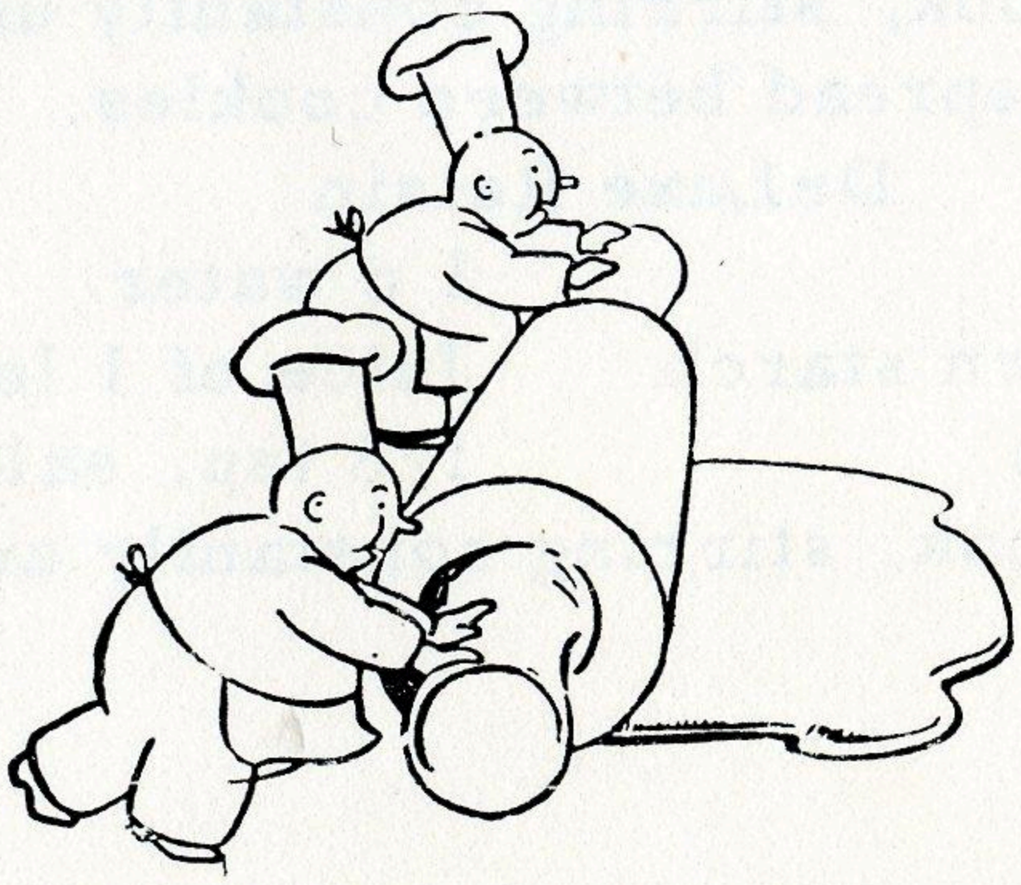
Cooky-dough mold

Shape refrigerator cookies in an empty waxed-paper box. Line box with waxed paper; firmly press dough into box, making sure it fits into corners; chill. When you slice dough for baking, you'll have **neat** square cookies.

ADDITIONAL RECIPES



ROLLED COOKIES



ROLLED-COOKIE FILLINGS

DeLuxe Apricot

1 lb. apricots
1/2 c water
2 tbsp. flour
1/2 c orange juice
1 c sugar
1/8 tsp. salt
1 tsp. grated orange rind

Chop apricots fine and steam until soft. Combine with other ingredients and cook, stirring constantly until thick.

Cherry Filling

1 c strained pie cherries
1 tbsp. butter
2 tbsp. cornstarch
1/2 c cherry juice
2/3 c sugar
1/8 tsp. salt

Mix and cook, stirring constantly until thick.

Prune Filling

1 c chopped dried prunes
1 tbsp. flour
1/2 c chopped nuts
1/2 c orange juice
1/2 c sugar
1/8 tsp. salt

Mix and cook, stirring constantly until thick.

Pineapple Filling

1 c crushed pineapple
3 tbsp. lemon juice
2/3 c sugar
1/8 tsp. salt
1/2 c pineapple juice
1 tbsp. butter
1/4 tsp. nutmeg

Mix and cook, stirring constantly until thick enough to spread between cookies.

DeLuxe Raisin

1 c sugar
3 tbsp. corn starch
1 c raisins
1 c water
Juice of 1 lemon
1/8 tsp. salt

Mix and cook, stirring constantly until thick.

LEBKUCHEN

2 eggs
1 c sugar
1/3 c strained honey
3/4 c unblanced almonds
2 1/2 c flour
1/4 tsp. soda
1/2 tsp. cinnamon
1/4 tsp. allspice
1/2 tsp. cloves
6 tbsp. chopped orange peel
2 tbsp. chopped lemon peel

Beat eggs and sugar until fluffy. Add honey and mix well. Add slivered almonds. Add sifted dry ingredients, then candied fruit peels. Mix well. Chill thoroughly. Roll out 3/8 inch thick on floured surface. Cut with round cookie cutter. Bake on greased cookie sheet in 350° oven for 20 minutes. Yield: 3 dozen cookies.

PFEFFERNUESSE

3 c flour
2 tsp. B.P.
1 tsp. cloves
2 tbsp. cinnamon
1 c thinly sliced citron
Grated rind of 1 lemon
4 eggs
2 c sugar
1/2 tsp. nutmeg

Sift flour, B.P. and spices; add citron and lemon peel. Beat eggs and sugar until very thick. Blend in flour mixture, adding more flour if needed to make a smooth dough. Roll thin on floured surface. Cut small cookies and bake at 350° about 15 minutes. Makes 4 dozen cookies.

ZIMMETSTERN

6 egg whites
3 1/2 c powdered sugar
1 tsp. grated lemon rind
1 lb. unblanched ground almonds
1 tsp. cinnamon

Beat egg whites very stiff. Slowly add sugar and lemon rind. Reserve 1/3 c of this mixture for top of cookies. Add almonds and cinnamon. Chill. Roll 1/4 inch thick on surface covered with powdered sugar. Cut with star-shaped cutter. Top each star with some of the egg mixture. Bake at 325° about 10 or 15 minutes. Yields 3 1/2 - 4 dozen.

LACE COOKIES

1 c dark molasses
1 c sugar
1 c butter
2 c flour
1/8 tsp. salt
1 tsp. B.P.
1/2 tsp. soda

Combine molasses, sugar and butter; bring to a boil and cook 1 minute. Remove from heat. Add sifted dry ingredients, mixing well Place in pan of hot water to keep batter from hardening. Drop from 1/2 teaspoon measure 3 inches apart on greased cookie sheet. Bake at 350° 10 minutes or until brown. Cool before removing from sheet. Yields 3 dozen.

SANDIES

Cream 1 c butter and 1/4 c powdered sugar. Add 2 tsp. vanilla and 1 tbsp. water. Add 2 c flour. Mix well and add 1 c chopped pecan meats. Form small rolls 1 1/2 in. long. Bake on ungreased cookie sheet at 300° for 20 min. Roll in powdered sugar while still hot. Yield 3 dozen.

GRANDMA'S CARAMEL COOKIES

Sift together:
3 1/2 c sifted cake flour
1 tsp. B. P. double acting
1/2 tsp. salt 1/4 tsp. soda
Cream:
1 c shortening. Add gradually 1 1/2 c firmly packed brown sugar, creaming well.
Add: 1 egg, 1/4 c undiluted canned milk, 1 tsp. vanilla or almond extract. Beat well.
Blend in: dry ingredients gradually. Mix thoroughly. Roll out on floured board to 1/8 inch thickness. Cut in rounds with 2 1/2 inch cutter. Place on ungreased baking sheet. Sprinkle with sugar. Bake at 400° from 8 to 10 minutes.

JAM AND CHEESE STRIPS

Sift together: 2 c sifted cake flour, 1/2 tsp. salt.
Cream: 3/4 c butter, 1 1/2 pkg. (3 oz.) cream cheese thoroughly.
Blend in: dry ingredients, mixing thoroughly
Roll out on floured pastry cloth or board to 1/2 inch thichness. Cut into 3 x 1 inch strips. Make a deep groove lengthwise down the center of each cookie with the handle of a knife, keeping the ends closed.
Place 1/2 teaspoon jam or jelly in each groove. Place on ungreased baking sheet. Bake at 350° 15 to 20 minutes until a delicate brown. Serve warm or cold.

FOUNDATION RECIPES FOR FILLED COOKIES

1/2 c shortening
1/2 c sweet milk
1 tsp. vanilla
3 tsp. B.P.
1 c sugar
1 egg beaten
3 1/2 c cake flour
1/2 tsp. salt

Cream shortening, add sugar and cream well together. Add vanilla and beaten egg and beat. Sift dry ingredients together and add alternately with the milk to the fat mixture, beating until well blended. Chill at least 15 minutes before rolling out so the soft dough will handle more easily. Roll out about 1/8 inch thick on floured board and cut with round cutter about 2 inches in diameter. Put a teaspoon of your favorite filling on top.

APRICOT COOKIE FILLING

1 lb. chopped apricots
1 c water
1/8 tsp. salt
1 1/2 c sugar
4 tbsp. flour

Soak apricots. Add the cup of water. Moisten the flour with part of the water. Stir the ingredients over heat until the consistency of thick applesauce.

GRANDMOTHER'S WHITE SUGAR COOKIES

2 c sugar, 1 c lard and butter mixed, 1/2 c sweet milk, 3 beaten eggs, 1 tsp. soda, 2 tsp. B.P., 1 tsp. salt, flour to handle. Roll quite thin, cut in cookie shapes, bake on cookie sheet to light brown.

HERMITS

1/3 c butter
2/3 c sugar
1 egg
2 tbsp. milk
1 3/4 c flour
1/2 c prepared bran
1/3 c raisins
1 tsp. B.P.
3/4 tsp. cinnamon
1/4 tsp. mace
1/2 tsp. cloves
1/4 tsp. nutmeg
1/2 tsp. salt

Cream butter. Add sugar and egg. Mix thoroughly. Add milk, bran, and raisins. Sift flour, measure and sift with spices, salt, and B.P. Add to first mixture. Mix thoroughly and chill. Turn onto lightly floured board. Roll in sheet 1/4 inch thick. Cut with floured cutter. Place on well-oiled baking sheet. Bake in hot oven (425°) about 10 minutes.

VANILLA WAFERS

2 eggs
1/2 c shortening
1 tsp. cream of tartar
1 1/2 - 2 c flour
1/2 tsp. baking soda
1/2 tsp. salt
1 c sugar
1/2 tsp. vanilla

Cream shortening and sugar. Add well-beaten egg yolks. Sift flour. Measure 1/2 c and sift with cream of tartar, salt and baking soda. Combine with egg mixture. Mix well. Add stiffly beaten egg whites and flavoring. Add sufficient flour to make a soft dough. Turn onto lightly floured board. Roll in sheet 1/8 inch thick. Cut with floured cutter. Place on slightly oiled baking sheet, place in 400° oven for 10 minutes.

SCOTCH SUGAR COOKIES

Place in small bowl and set aside:
1 c buttermilk 2 tsp. baking soda
Measure and sift together:
4-5 c sifted flour 4 tsp. B.P.
1 tsp. salt
Measure and place in mixing bowl:
1 1/2 c shortening 3 c sugar
Work with a spoon until soft and then beat to gether until mixture is light and fluffy.
Add 4 eggs and 1 tsp. vanilla.
Stir in dry ingredients alternating with buttermilk mixture. Stir until smooth; add enough flour to make a stiff dough. Chill dough for 1 hour. Roll in small amount of dough at a time 1/4 inch thick on lightly floured board. Place on ungreased cookie sheet and bake at 425° for 10 minutes.

PLAIN ROLLED COOKIES

1 c shortening 2 c sugar
3 eggs 4 - 4 1/2 c flour
4 tsp. B.P. 1/2 tsp. salt
2 tbsp. milk 1 tsp. nutmeg
1 tsp. vanilla
Cream shortening, add vanilla, then add sifted sugar and salt gradually; beat until light and creamy. Combine well beaten egg with shortening and sugar. Add B.P. and spices to 2 c flour and sift 3 times. Then add sifted dry ingredients alternately with milk to fat and sugar mixture, beat thoroughly after each addition. Add remaining flour. Chill 2 hrs. before using. Roll out a small portion at a time to 1/8 in. in thickness. Cut, bake on slightly greased cooky sheet 10 to 12 min. in 375° oven.
Con't.

Bake lower rack the first 5 minutes and on the upper rack the last 5 minutes to brown.

CARAWAY COOKIES

1 c butter
2 eggs, well beaten
1/4 tsp. baking soda
1 tbsp. grated orange or lemon rind
1 c flour
1/2 tsp. caraway seed
1 c sugar
1/2 tsp. ginger
1 tbsp. milk
1/4 tsp. salt

Cream butter and sugar. Add eggs and milk. Sift flour, measure, and sift with baking soda salt and ginger. Add to first mixture. Add lemon rind and caraway seed. Add sufficient additional flour to form a soft roll dough. Mix thoroughly. Chill overnight. Turn onto lightly floured board. Roll in sheet 1/2 inch thick. Cut with floured cutter. Place on slightly oiled baking sheet. Bake in hot oven (400° F.) 10 minutes.

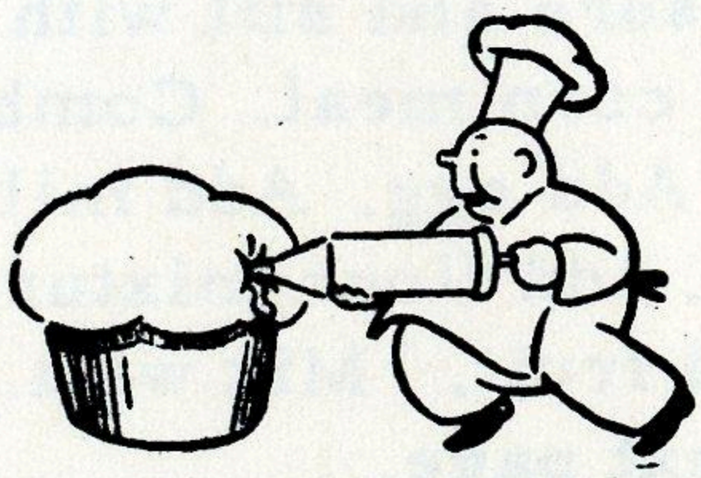
POPCORN FRUIT COOKIES

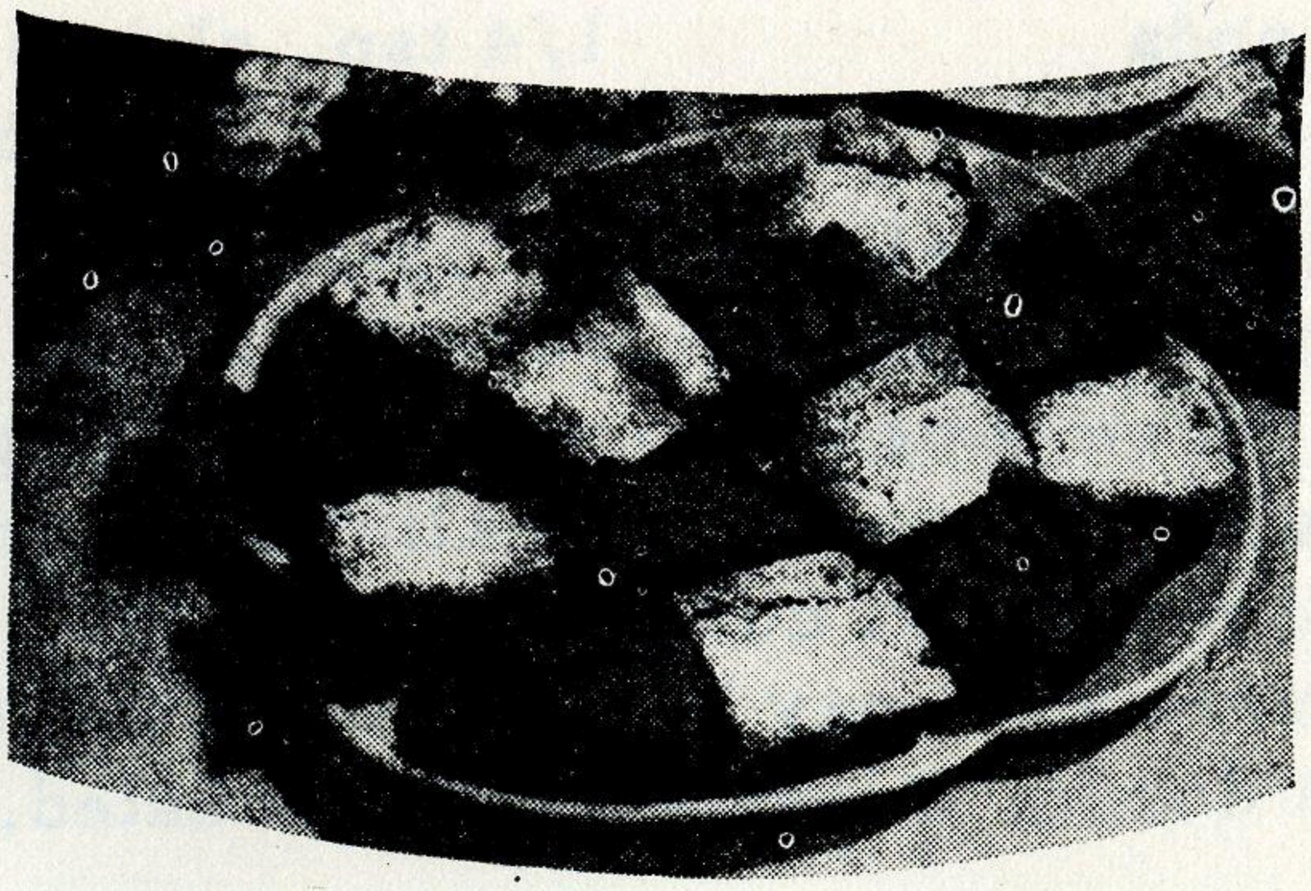
1 c finely ground popped corn
1 c sugar
1 c finely cut dried fruit, any kind
1/2 c melted shortening
4 tsp. B.P.
1/4 c water
1 egg, well beaten
1 c flour
1 c corn meal
1 tsp. salt
1 1/2 tsp. nutmeg
1/4 c condensed milk

Sift flour, measure and sift with B.P., nutmeg, salt, and corn meal. Combine shortening and sugar. Add egg. Add milk and water. Mix thoroughly. Add flour mixture, popped corn, and dried fruit. Mix well.

Continued on next page.

(POPCORN FRUIT COOKIES Continued)
Turn onto lightly floured board. Roll in sheet 1/3 inch thick. Cut with floured cutter. Place on slightly oiled baking sheet. Bake in hot oven (425°F.) 10-12 minutes.





MACAROONS

MERINGUES

KISSES

HONEY DELIGHTS

1/2 c shortening
2 c flour
1 tsp. soda
1 egg
1/2 c honey
1/4 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. allspice

Boil honey and shortening together one minute, cool. Sift then measure flour, sift spices three times with soda and add egg to honey and shortening. Put altogether add flour to make soft dough. Bake at 350° F. Not too hot as honey burns easily. Makes about 3 dozen. Especially good frosted.

TRILBY COOKIES

4 c oatmeal
4 c flour
1 c shortening
1 c canned milk
1 3/4 c sugar
1 tsp. soda

Filling:

1 lb. dates
1 c sugar
1 c water
Boil 1/2 hour

Roll dough thin, cut with cookie cutter and bake 10-12 minutes at 375°. Place two cookies together with filling between.

DATE LAYER BARS

1/2 c shortening
1 1/2 c flour
1 tsp. soda
1 c brown sugar
1/2 tsp. salt
1 3/4 c quick oats

Thoroughly cream shortening and sugar. Add sifted dry ingredients and oatmeal. Mix until crumbly. Firmly pat the mixture into 9x13 pan lined with waxed paper. Spread with date filling, spread remaining crumbs on top and bake at 350° for 30 minutes.

Filling on next page.

FILLING FOR DATE LAYER BARS

Cook 1 pound of dates (pitted) and cut in 1 cup sugar. Add 1 cup water and stir well.

NUT DREAM BARS

Cream 1/2 c butter and 1/2 c brown sugar and work in 1 c flour until crumbly. Pat smoothly in shallow greased pan and bake 10 minutes in a moderate oven. Meanwhile mix together 1 c brown sugar, 2 beaten eggs, 1/4 tsp. salt, 1 tsp. B.P. and mix with 1 1/2 c shredded coconut. Add 1 c broken nut meats and blend with sugar and egg mixture. Pour this over the previously baked crust. Return pan to the oven and bake 20 minutes longer. Cool and cut in bars. These are delicious made with black walnuts, pecans or walnuts. These are better after being baked for 3 or 4 days.

FILLED BAR COOKIES

Cook date filling and let cool. Mix together in sauce pan:

3 c cut up dates	1/4 c sugar
1 c raisins	1 1/2 c water

Boil 10 minutes then cool.

Mix together:

3/4 c soft shortening part butter

1 c brown sugar	1 3/4 c sifted flour
1/2 tsp. soda	1 1/2 c rolled oats
1 tsp. salt	

Mix thoroughly. Place 1/2 of this crumb mixture in greased and floured oblong pan 9x13x2, press and flatten with hands to cover bottom of pan. Spread the cooled filling. Cover with remaining crumb mixture patting it lightly. Bake at 400° for 25 to 30 minutes.

SNOWBALL COOKIES

2 c flour
1/2 c powdered sugar
3/4 c walnuts, chopped
1 c shortening
3 tbsp. vanilla

Combine ingredients. Roll into cherry size balls. Bake 15-20 minutes in a 350° F. oven or until lightly browned. Roll in confectioners sugar. Makes 40 small cookies.

SNICKERDOODLES

Mix together:
1 c soft shortening
1 1/2 c sugar
2 eggs
Sift together:
2 3/4 c sifted all purpose flour
2 tsp. cream of tartar
1 tsp. soda

Make dough, chill and roll into balls the size of a walnut. Roll in mixture of 2 tbsp. each of sugar and cinnamon. Place 2 inches apart on ungreased cookie sheet, place in 400° oven, bake 10 minutes.

CHEESE DREAMS

Cream 1/2 pound package of cream cheese with 4 tbsp. butter, 2 tbsp. milk and 1 c flour. Roll and cut with a cookie cutter. Pour a little marmalade on each. Fold over and bake at 350°.

FUDGE SQUARES

1/2 c shortening
1 c sugar
2 eggs
1/3 c milk
1 c flour
1/2 tsp. B.P.
2 sq. melted chocolate
Nuts

Bake in 350° oven, use 9 x 13 inch pan.

Icing:

Spread over while warm:

2 c powdered sugar
1 tsp. melted butter
1 sq. chocolate
Hot milk

CHRISTMAS MACAROONS

Mix together until light and fluffy:

2/3 c (1/2) can sweetened condensed milk
3 c shredded coconut
1 tsp. vanilla

Drop small amounts from teaspoon onto a well greased cookie sheet about 1 inch apart. Bake in moderate 350° oven for 8 to 10 min. Remove from pan and place on wire racks to cool.

VIENNA COOKIES

1 1/2 c butter
1/2 c white sugar
Vanilla
2 1/2 c flour
3 egg yolks

Mix to a soft dough between the palm of the hands, press a finger in the middle, fill with jelly and bake.

DATE SWIRLS

Cook for about 5 minutes:
1/2 lb. pitted dates cut fine
1/3 c water 1/4 c sugar
Remove from the heat, add 1/4 c chopped walnuts.
Let mixture cool.
Cream:
1/2 c butter or shortening
1/2 c brown sugar 1/2 c white sugar
Add:
1 egg 2 c flour
1/2 tsp. soda Pinch salt

Roll to 1/4 inch thickness. Spread the dough with date mixture, roll up like jelly roll. Wrap in waxed paper. Place in refrigerator overnight to chill thoroughly. Next day slice and bake.

BUTTONS AND BOWKNOTS

Stir 2/3 c cream or top milk into a mixture of
2 c Bisquick 1 tsp. nutmeg
2 tbsp. sugar 1/8 tsp. cinnamon
Add 1 egg. Mix thoroughly (about 1 min.).
Turn on floured board, roll 1/2 in. thick, cut with doughnut cutter and save "holes". Twist each ring to make a figure 8. Save holes but re-roll scraps and cut. Place buttons and bowknots on baking sheet. Bake 10-12 min.
Meanwhile melt in small pan, 1/4 c butter.
Measure 1/2 c sugar in small bowl. As soon as buttons and bowknots are done, dip in and out of butter quickly, then coat with sugar.
Serve warm.

PINEAPPLE COOKIES

1 c white sugar
1/2 c shortening
1 tsp. soda in tbsp. hot water
2 well beaten eggs
9 oz. can drained, crushed pineapple
1 tsp. salt
1 c brown sugar
1/2 c butter
1 tsp. B.P.
1 c nuts
1 tsp. vanilla
4 c flour

Beat ingredients together in the order listed. Drop by the spoonfuls on greased sheet and bake at 425° about 10 min.

RASPBERRIE FINGERS

1 c flour
1/2 c sugar
1 egg
1 tbsp. milk
1 tsp. B.P.

Mix together and spread in bottom of 9x14 pan and cover with raspberry, pineapple or apricot jam. Spread over this the following: 1 egg beaten thick into which has been folded 1 c sugar, 1 tbsp. melted butter, 1 tsp. vanilla, and 2 c coconut. Bake 25 minutes at 350°.

DATE AND NUT TARTE

4 egg yolks slightly beaten
1/4 c graham cracker crumbs
1 c chopped, pitted dates
1 c sugar
1 tsp. B.P.
1/2 c chopped nuts
4 egg whites beaten stiff

Mix in the order given and blend thoroughly, folding egg whites in last. Bake 30 minutes in a 350° oven in a greased pan. Serve with whipped cream.

PRETTY SWEETS

Take 1 graham cracker for each serving desired and on it place 1/2 Hershy bar. Top this with 2 marshmallows. Place Pretty Sweets under broiler heat and watch carefully. Remove from the oven when marshmallows are browned. Each portion can be topped with another cracker making a cookie sandwich.

ALMOND BARS

1 c shortening
1/2 c sugar
2 c flour
3 eggs well-beaten
1/4 tsp. salt
1/2 c powdered sugar
1/2 c finely chopped blanched almonds
1/2 c honey
2 tsp. B.P.
1 tsp. vanilla
1 grated lemon rind

Cream shortening and sugar. Add honey, eggs and lemon rind, mixing thoroughly. Sift flour measure and sift 3 times with B.P. and salt. Add chopped nuts and flavoring. Mix thoroughly and pour into shallow, well-oiled pan. Bake in 375° oven for 12-15 minutes. Remove from oven, cool and turn onto board well-dusted with powdered sugar. Cut in oblong bars and roll in powdered sugar. This yields 16 servings.

TUTTI-FRUITTI SQUARES

1 c sugar
3 eggs well beaten
1 c chopped dates
1/4 c diced candied pineapple
3 tbsp. melted shortening
1 1/2 tsp. B.P.
1/2 tsp. salt
3/4 c flour
1 c chopped nuts
1/4 c chopped candied orange peel

Cream shortening and sugar. Add eggs and beat until light. Sift flour, measure and sift with B.P. and salt. Add fruits and nuts alternately with dry ingredients to first mixture. Mix thoroughly and pour into shallow, well-oiled pan. Bake in 325° oven about 30 minutes. Cool, cut into squares and dip in powdered sugar. Yields 12 servings.

HONEY CRISP WAFERS

Butter crisp wafers or saltines. Combine 1/4 c of honey together with 3/4 c of crisp rice cereal. Spread this mixture on the wafers. Place wafers in a shallow pan or cookie sheet and bake in a hot oven (425°) until tops are a delicate brown. These Honey Crisp Wafers are good served while still warm.

DATE BARS

To your favorite sponge cake recipe add 1 c chopped dates and 1 c chopped nuts. Pour into slightly oiled shallow pan. Bake in 400° oven until firm to the touch. Remove from pan. Cool. Cut in bars 1 inch wide and 3 in. long. Roll in powdered sugar. Yields 24 servings.

HONEY DATE COOKIES

3 eggs well beaten
1 tsp. vanilla
1 c honey
1 c chopped nuts
1 lb. dates chopped
1 1/3 c flour
1 tsp. B.P
1/4 tsp. salt

Combine honey and eggs. Add flavoring. Sift flour, measure, and sift with B.P. and salt. Add to honey and egg mixture. Add nuts and dates. Mix thoroughly. Pour into shallow, well-oiled pan. Bake in 375° oven about 10 minutes. Cut in strips 1 inch wide and 3 inches long. Roll in powdered sugar. Yields 36 servings.

MARGUERITES

1 c sugar
Few grains salt
1 c chopped nuts
1/3 c water
1 egg white
40 saltines

Combine sugar, water, and salt. Boil to soft ball stage (236°). Pour slowly, beating constantly, over stiffly beaten egg white. Beat until stiff enough to hold its shape when dropped from a spoon. Pile lightly on saltines and sprinkle with nuts. Place on baking sheet. Brown in slow oven (325°). Chopped raisins may be substituted for, or used with the nuts. Yields 40 servings.

"Children and cookie jars
are happiest when filled
with the same thing."

WALNUT STRIPS

Crust:
Cream 1/4 c butter, 1/4 c brown sugar and 1/2 c flour. When smooth spread in a greased 9x15 pan and bake 12-15 minutes at 350°.
Filling:
Beat 1 egg, add 3/4 c brown sugar, well sifted, 1 tbsp. flour, 1/8 tsp. B.P., 1/4 tsp. salt, 1/4 c shredded coconut and 1/2 c chopped walnuts. Spread on cooled crust. Bake 15-20 minutes at 350°.
Icing:
6 tbsp. butter, 3 tbsp. cream, 1 1/2 c powdered sugar, sifted, and stir well. Flavor with orange and lemon juice.

PECAN DREAMS

1/2 lb. butter
6 tbsp. powdered sugar
1 c pecans, coarsely broken
2 tsp. water
2 c flour
1 tsp. vanilla

Cream butter and sugar well, add water and vanilla and mix. Add flour and pecans. Shape into oblong pieces by hand and bake about 20 minutes at 400°. Remove from oven and roll in powdered sugar while still hot.

GINGER CREAMS

1 c sugar
1/2 c molasses
1 tsp. cinnamon
1 c sour cream
2 tsp. soda
2 eggs
1/2 tsp. ginger if desired

Add flour enough to get dough as stiff as possible. Press into square cake pan about 1/2 inch thick. Bake at 400° about 15 minutes or until done. Frost and cut into 2 inch squares.
Continued on next page.

(GINGER CREAMS Continued)

Frosting:

Melt 2 squares of chocolate and add 3 tbsp. milk, 1/2 tsp. of vanilla and enough sifted powdered sugar to make the right consis - tency. This uncooked frosting is a good time saver to remember.

CHOCOLATE BROWNIES

3 sq. chocolate
3 eggs
1 c sugar
1/2 c cake flour
1 c chopped nuts
1/8 tsp. salt
1/2 c butter or butter substitute

Melt chocolate and butter over hot water. Beat egg yolks until light. Add sugar, salt, chocolate and butter. Mix thoroughly. Fold in stiffly beaten egg whites. Pour into shallow, well-oiled pan and bake in a 375° oven for about 15 minutes. Cut in squares. Cool. Remove from pan. Yields 8 servings.

COCONUT JELLY BALLS

3/4 c cake flour
1 tsp. B.P.
1/4 tsp. salt
1 tbsp. shortening
1/2 c sugar
1 egg
1 1/2 c coconut
1/4 c canned milk
1/2 tsp. vanilla
1/2 c tart jelly

Sift flour, measure and sift 3 times with B.P. and salt. Cream shortening. Add sugar gradually, creaming until light and fluffy. Add egg and beat until light. Add 1/2 c coconut. Add dry ingredients alternately with milk. Beat after each addition until smooth. Add flavoring. Pour into well-oiled muffin tins. Bake in 375° oven 20-25 minutes.

Continued on next page.

(COCONUT JELLY BALLS Continued)
Beat jelly with a fork until of spreading consistency. When cakes are cool, spread top and sides with jelly. Roll in 1 c coconut. Yields 8 serving.

SPRIT (NORWEGIAN) COOKIES

Cream 1 c butter with 1 c sugar. Separate 3 eggs, beat lightly and add to sugar mixture together with 3 tbsp.of cream to which has been added 1 tsp. of vanilla. Add 1 tsp. of B.P. to 3 c of sifted flour and sift into first mixture. Stir and drop batter by spoonfuls onto lightly greased sheet. Bake at 375° for 7 minutes.

CHINESE CHEWS

1 1/2 c dates diced
2 tbsp. cold water
1 c finely chopped walnuts
3 eggs, whites and yolks beaten separately
1 1/3 white sugar
1 tsp. B.P.
1 1/3 c flour

Add well-beaten yolks to sugar. Measure flour and sift a little over dates and nuts, adding rest to sugar and egg mixture. Stir until smooth, then add dates and nuts. Fold in stiffly beaten egg whites. Bake on sheet lined with buttered paper 15 to 20 minutes at 350°. When cool cut into bars and roll in powdered sugar.

RUSSIAN TEA CAKES

1 c butter
1/2 c powdered sugar
2 1/4 c sifted flour
1/4 tsp. salt
1 tsp. vanilla
3/4 c finely chopped nuts

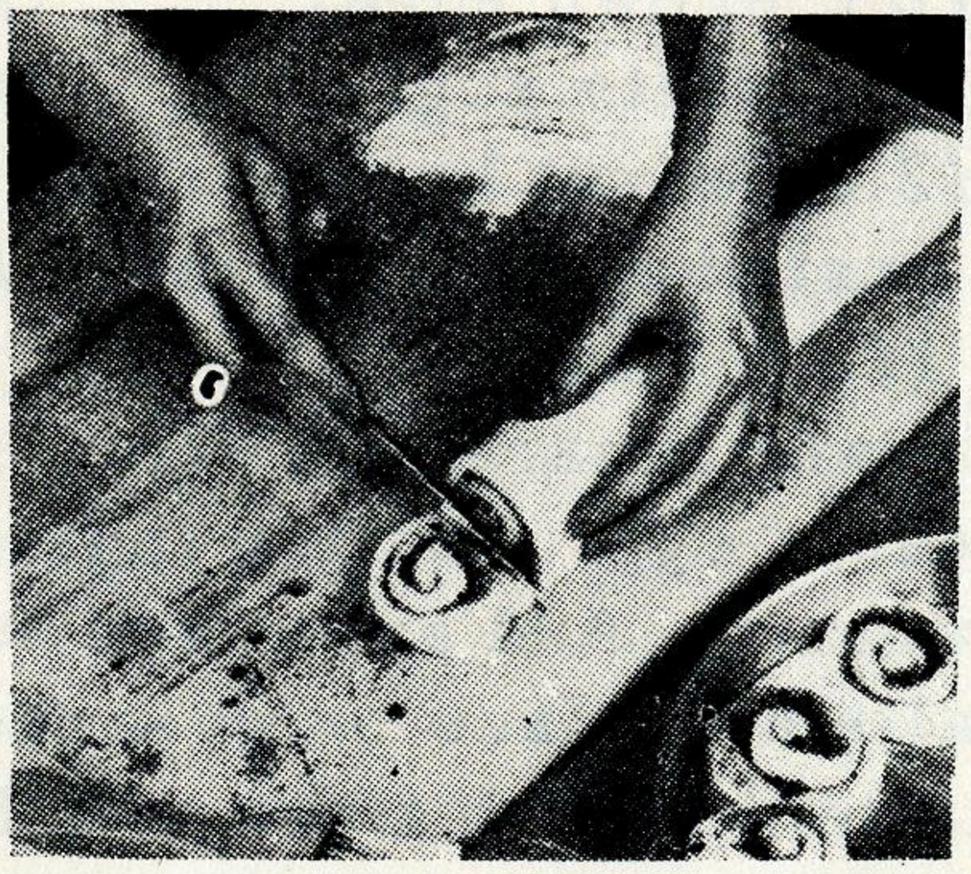
Mix ingredients in the order given. Form dough into 1 inch balls, place on baking sheet and bake 14 to 17 minutes in a 400° oven. Remove from oven and while still hot roll in powdered sugar. Cool cookies, then roll them in powdered sugar again. Yields 5 dozen.

FROSTED CREAMS

1 c sugar
2/3 c shortening
1 egg
2 tsp. ginger
2 tsp. cinnamon
2 tsp. lemon extract

Cream above ingredients, meanwhile bring 1 c molasses to a boil and pour over above ingredients. Add 1 c cold water. Dissolve 2 1/2 tsp. of soda in a little hot water and add to batter. Stir in 5 c of sifted flour. Let stand overnight, then roll out, cut and bake in 400° oven approximately 12 minutes.
These cookies are good frosted.
Frosting: Boil 1 1/4 c sugar, 1/4 c water, 1/4 c corn syrup until it spins 3 inch thread. Beat 1 egg white stiff. Pour syrup over egg white beating continually. Add teaspoon vanilla. Continue beating until frosting is cold and will hold its shape.

MISCELLANEOUS



CHUCKWAGON COOKIES

1/2 c shortening
1/2 c brown sugar
1/2 c white sugar
1/2 c peanut butter
1 grated apple, peeled
1 1/2 c flour
1 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1 beaten egg
1/2 tsp. vanilla

Cream sugars and shortening. Add lightly beaten egg. Sift dry ingredients and add to mixture. Add apple and vanilla. Shape into balls and place on greased cookie sheet, flattening with tines of a fork. Bake at 375° 10 to 12 minutes. These cookies will not crumble when shipped and the apple keeps them moist and fresh.

ROYAL COCONUT COOKIES

Measure and sift together:

1 1/4 c sifted flour
1 tsp. soda
1 tsp. B. P.
1/2 tsp. salt

Measure and place in a mixing bowl;

1/2 c shortening
1/2 c sugar (white)
1/2 c firmly packed brown sugar

Work with a spoon until soft and add:

1 egg
1 c uncooked rolled oats
1 c coconut
1/2 tsp. vanilla

Beat until well blended. Stir in sifted dry ingredients. Shape dough into small balls and place on lightly greased baking sheet. Bake in moderate oven 350° 12 minutes or until brown. Cool on cake racks, after removing cookies from the pans.

COCONUT CUTIES

1 c shortening
1 c brown sugar
1 c coconut
2 eggs
1 1/2 c sifted flour
3 c quick oats
1 c white sugar
1 tsp. soda
1 tsp. vanilla
1 tsp. salt

Form into small balls, roll in sugar and leave plenty of room for them to spread on the baking sheet. Bake in a 400° oven 12 to 15 minutes. Yields about 4 dozen.

MINT SURPRISE COOKIES

Sift together:
3 c sifted flour
1 tsp. soda
1/2 tsp. salt

Cream:
1 c butter
1 c sugar
1/2 c firm brown sugar

Blend in:
2 eggs unbeaten
1 tsp. vanilla

Beat well. Add dry ingredients, mixing thoroughly, then cover and refrigerate at least 2 hours. Open 9 oz. pkg. mint wafers and enclose each wafer in about 1 tbsp. chilled dough. Place on greased baking sheet about 2 inches apart. Top each with half a walnut. Bake at 375° oven for 12 minutes. Yields 4 1/2 dozen cookies.

DATE BARS FOR CHRISTMAS

3 beaten eggs
1 c sugar
1 c chopped nuts
1 tsp. B.P.
1 c flour
2 c pitted dates

Combine ingredients in order listed and beat well. Spread batter in greased shallow pan and bake at 350°. Cut in bars. Roll in powdered sugar when cool.

WALNUT OR FILBERT BUTTER BALLS

1 c butter or margarine
4-6 tbsp. sugar
2 c finely chopped walnut or filberts
2 c flour, sifted
1 tsp. vanilla

Cream butter or margarine well. Add sugar and blend until creamy. Add flour and mix well. Add nuts and vanilla. Chill dough slightly. Roll small amounts between palms to form marble. Place 1/2 inch apart on greased sheet. Bake in 400° oven about 10 min. or until delicately brown. While still warm take from pan and roll in powdered sugar. (Will crumble if too hot). 4-6 dozen.

BLONDE BROWNIES

1 c shortening
3 eggs
1/2 tsp. B.P.
1 tsp. vanilla
2 c sugar
1 1/2 c flour
Pinch salt
1/2 c walnuts

Stir well and put in pan and sprinkle over one package chocolate chips. Bake at 350° for 35 minutes. Cut in squares.

FILLED COOKIES

1 c sugar
1/2 c shortening
1/2 c buttermilk
2 tsp. B.P.
3 1/2 c flour
1 tsp. soda
1 tsp. vanilla

Mix, roll thin and shape. Place cookies in buttered pan with tsp. of filling on each cookie, being careful that it does not run to the edge. Cover lightly with another cookie. Bake.

Filling:
1 c raisins
1/2 c sugar
1/2 c water
1 tsp. flour

Cook until thick, stirring carefully as it burns easily.

YUMMY SQUARES

1/2 c shortening
1 c sugar
2 eggs
1/2 tsp. salt
1 tsp. B.P.
1 1/2 c sifted flour

Cream shortening and sugar. Add eggs, vanilla and spread on greased 9x13x2 inch pan. Beat one egg white until stiff, add 1 c brown sugar gradually and beat until stiff. Fold in nuts and spread over mixture in pan. Bake in 375° F. oven for 25 minutes. Remove from oven and cut into 2 inch squares.

CHRISTMAS CHERRIES

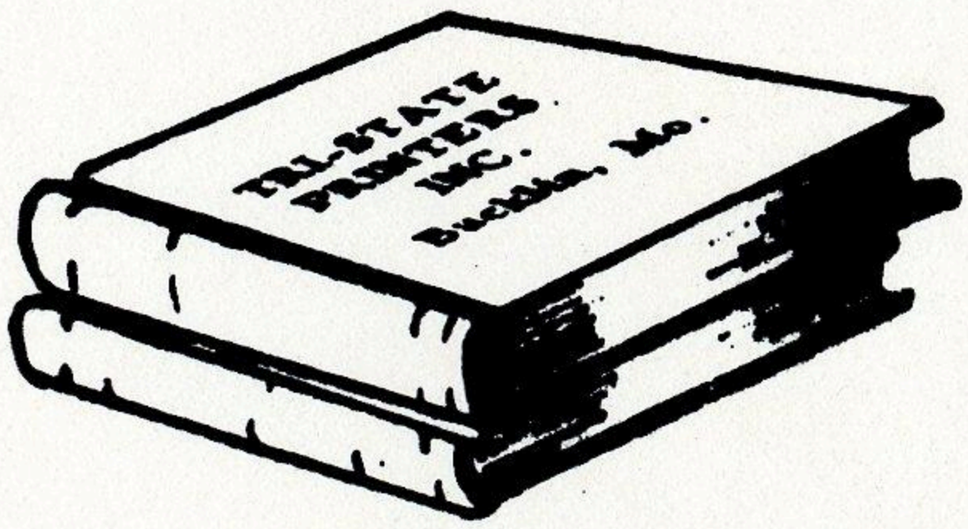
1/2 c shortening
1 egg, separated
1 tbsp. grated orange rind
1 tbsp. lemon juice
1/2 c chopped nuts
6 candied cherries
1/4 c granulated sugar
1/2 tsp. vanilla
1 1/2 tbsp. grated lemon rind
1 c sifted cake flour

Cream shortening, add sugar, cream well. Add beaten egg yolk, vanilla. Arrange a lemon rind. Add lemon juice, mix. Add flour again mix well. Chill, roll into small balls 1/2 inch diameter, roll in egg white slightly beaten, then add nut meats. Place on greased baking sheet. Press a small piece of cherry on each. Bake in moderate oven of 350° F. for 20 minutes.

HAWAIIAN COCONUT COOKIES

1 c flour
1/2 tsp. soda
1/2 c shortening
1/2 c brown sugar
1 tbsp. water
1 1/2 c oatmeal
1/2 tsp. B.P.
1/2 tsp. salt
1/2 c white sugar
1 egg
1 tsp. vanilla
1 c coconut

Sift together flour, B.P., salt, soda. Add shortening, sugar, egg, water, vanilla. Beat smooth. Fold in oats, coconut. Shape in balls. Bake 12 to 15 minutes at 375°.



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